

RAMIAN – ‘Chapter SIX’



Vintage:	2006
Appellation:	Mt. Veeder, Napa Valley
Fermentation:	Cold Soaked 6 days, for a total of 46 days on the skins
Aging:	20 months in French Oak (70% New)
Cooperages:	Sylvain, St. Martin, Boutes Quintessence, Taransaud
Varietals:	92 % Cabernet Sauvignon 4% Merlot 2% Petit Verdot 1% Cabernet Franc 1% Malbec
Alcohol:	14.5%
Release Date:	March 15, 2007
Suggested Retail:	\$59.00

VINEYARDS & WINEMAKING

Our winemaker, Brian Graham, believes that the vineyard is absolutely the most important factor when creating a wine. As he states, “For me, it’s the vineyard that creates the quality and a wine’s uniqueness. Really it’s all about the vineyards.”

Situated 1100 feet above the Napa Valley floor, well above the cold morning fog, this Mount Veeder vineyard has short cool mornings and long warm days. Concealed in a bowl at the top of the mountain, the soils here are very shallow and filled with shale, fractured rock and volcanic ash. This environment yields the qualities most prized among mountain fruit.

After picking, the grapes were sorted and de-stemmed into a fermentation tank where they rested and soaked for 6 days. After a warm fermentation the wine went through extended maceration for 28 additional days. Aged in only French Oak barrels for 20 months with no fining nor filtering.

TASTING NOTES

On the nose this wine has an Old World elegance and shows dark black fruits, coffee, black liquorices, smoked meats and sweet vanilla. A big fat opulent mouthfeel of ripe blackberries, black currants, roasted coffee beans and chocolate dominate the mid-palate with a long toasty oak finish. This is an elegant, multidimensional, well balanced atypical Napa Valley red wine.