

RAMSPECK



In Napa Valley, where “older” wineries were founded in the late 1960’s, Rowland Cellars is something of an anomaly. When owner/winemaker Gerald W. Rowland decided to make and market his own brand, he traced his family history for inspiration. In 1991, he revived his family’s label – Ramspeck – 454 years after it was first released in Europe in 1537.

Respect for tradition is the cornerstone of Rowland’s winemaking practices. After researching methods dating back centuries, he has developed a signature hand-crafted style using a combination of modern and centuries-old techniques. By harvesting later; using a longer, cold maceration; and adding whole-berry and whole-clusters, he intensifies the fruit character. His approach results in wines of unique personality with concentrated flavors and aromas.

Rowland is a firm believer of the French concept “terroir,” where a wine’s flavor directly reflects the soil and climate from which the fruit originates. Throughout Napa Valley he farms very small, mountainside vineyards for low-yielding, concentrated fruit. Each vineyard location is a highly regarded source for a specific grape variety.

CABERNET SAUVIGNON

REGION: Napa Valley, CA

WINEMAKER: Gerald W. Rowland

VARIETAL: 76% Cabernet Sauvignon, 14% Petite Verdot,
7% Merlot, 3% Malbec

COLOR: Intense dark inky

BOUQUET: Fresh ground coffee, cedar and cassis

TASTE: Dark black cherry, currant and ripe berries.

Well- structured with a long finish

AGEING: 12-14 months in French and American oak

FOOD PAIRING: Filet mignon, grilled steak, lamb chops
and strong flavored cheeses

SERVING TEMP: 68° F (20° C)

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NAPA VALLEY
CABERNET SAUVIGNON

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