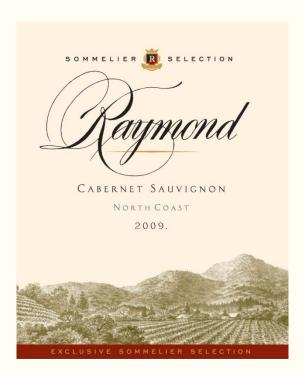


2009 Sommelier Selection Cabernet Sauvignon



TECHNICAL NOTES

Appellation: 65% Napa County, I5% Sonoma

County, 20% Lake County

Alcohol: 14.5% by vol.

pH: 3.85

TA: 6.2 g/L

Case production: 4000

In the Vineyard

The 2009 growing season was a mild, moderately cool season overall. Low winter rainfall, few frosty nights in the spring, and only a handful of summer days over 100 degrees Fahrenheit led to even growing conditions for the vines. A potential drought situation was mitigated with late spring rains. This combined with a mild heat spike in June helped shut down the canopy, allowing the vine to focus its energy on fruit flavor intensity and development.

Conversations With The Winemakers

The winemaking team, along with Jean-Charles Boisset hosted the blending series at Raymond with eight influential sommeliers. From this blending session, the 2009 Sommelier Selection was crafted.

The blending session started with background on the individual components, and the framework for the blending exercise. Teams of two were paired together and asked to submit their preferred blends from two Napa Cabernets, one Napa Cabernet Franc, one Napa Merlot, one Sonoma Cabernet, one Sonoma Merlot, and one Lake County Cabernet. Each team crafted two favorite blends, and submitted them for review by the panel of sommeliers and the Raymond winemaking team. A blind taste test and ranking revealed the winning blend.

Wine Profile

The winning blend was replicated on a larger scale to create our 2009 Sommelier Selection Cabernet Sauvignon, which is a full-bodied elegant wine brimming with dark red fruit with clove accents. The Cabernet blend is comprised of fruit from the Napa Valley, Sonoma County, and Lake County. Napa Valley is the backbone of the blend, with its terroir providing the fullest expression of black fruits and integrated tannins; Sonoma County's fog influence produces grapes that give the wine structure, balance and acidity; Lake County's growing season is short, making for red, jammy wines that are easy to enjoy.