

2012 Sommelier Selection Cabernet Sauvignon



TECHNICAL NOTES

Appellation: North Coast

Varietals: 80% Cabernet Sauvignon, 15%

Merlot, 5% Petit Verdot

Alcohol: 14.5% by vol.

pH: 3.89

TA: 5.37 g/L

In the Vineyard

The 2012 vintage across California was the easiest growing season in years with few challenges. A mild spring led to a good fruit set. Summer and fall brought warm temperatures, but no heat waves. The large crop and very full cluster development made for an extended growing season. With little to no disease pressure, the clean, elegant, almost crystalline wines show the best balance we have seen in many years.

Conversations with the Winemakers

Raymond Vineyard's Sommelier Selection Cabernet Sauvignon was crafted by a group of influential sommeliers at the finest restaurants and inspired by the rich history of our world renowned winegrowing region.

This blend is comprised of fruit from three unique appellations: 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.

Wine Profile

The 2012 Sommelier Selection Cabernet Sauvignon opens with inviting aromas of cherry, plum, and dusty rose. This medium-bodied, elegant wine then fills the palate with flavors of raspberry, black currant, and spice. With a velvety mouth-feel and a smooth finish, this wine is extremely food friendly and made to pair with the finest cuisine in the world. Perfect as an aperitif or as a complement to fine steak.