



2013 Sommelier Selection Cabernet Sauvignon



TECHNICAL NOTES

Appellation: North Coast

Varietals: 87% Cabernet Sauvignon, 10% Merlot, 3% Cabernet Franc

Alcohol: 15% by vol.

pH: 3.77

TA: 5.7 g/L

In the Vineyard

The 2013 vintage in Napa Valley was one of the earliest harvested vintages in years. A warm spring led to early bud break and created the perfect environment for flowering and fruit set. With warm days and cool nights, our team was able to maintain ideal acid levels with optimum, bright fruit flavors.

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.

After spending an average of 25 days on skins, the wine fermented with both native and inoculated fermentations. The wine was aged for 16-18 months in French oak, 12% new, before being bottled.

Wine Profile

The 2013 Sommelier Selection Cabernet Sauvignon opens with lightly perfumed aromas of black cherry, plum and warm fruit pie with a slight hint of tobacco. This big wine offers sumptuous flavors of black currants, dark chocolate and toasty oak balanced with exotic spices and a touch of black pepper. With a full entry and big finish, this wine is extremely food friendly and made to pair with a myriad of dishes; perfect as an aperitif or as a complement to fine steak.