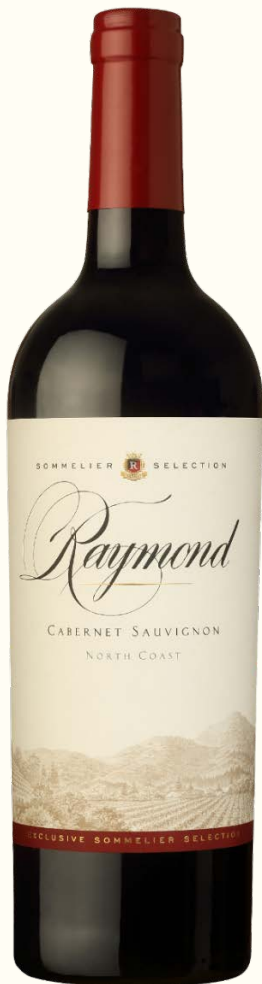




2015 Sommelier Selection Cabernet Sauvignon



TECHNICAL NOTES

Appellation: North Coast
Lake County 67%, Napa County 33%
Varietals: Cabernet Sauvignon 92%,
Merlot 5%, Cabernet Franc 3%
Alcohol: 14.5% by vol.
pH: 3.78
TA: 5.9 g/L

In the Vineyard

The 2015 vintage is clearly an outstanding year and a very fruit-forward one. If you are missing some of the flamboyance of Napa reds from the early 2000s you are going to love this vintage. 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 selected and blended by a group of sommeliers from the finest restaurants.

This blend is comprised of fruit from Napa Valley and Lake County. The blend, with its terroir driven backbone provides the fullest expression of bright red fruits and silky tannins; Napa Valley produces grapes that give the wine structure, balance and acidity; Lake County's growing season is short, making for ripe and velvety wines that are easy to enjoy.

The wine is fermented with both native and inoculated yeasts, after spending nearly 20 days on the skins, the barrel regime includes aging in French oak for 16-19 months, 12% new French oak, before being bottled.

Wine Profile

The 2015 Sommelier Selection Cabernet Sauvignon opens with ripe cherry and Santa Rosa plum, coupled with aromas of spice and floral undertones. This lush wine offers sumptuous flavors of black currants, cocoa, nutmeg and sweet toasty oak balanced with a touch of white pepper. An elegant mouthfeel and juicy finish, this wine pairs perfectly with a myriad of dishes; pork tenderloin, pasta with rich red sauce, pizza and perfect as a complement to fine steak.