



TECHNICAL NOTES

APPELLATION: Calistoga,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.66

TA: 6.4 g/L

AGING: 19 months in 32%
new French oak

VEGAN FRIENDLY



NAPA VALLEY

Raymond

DISTRICT COLLECTION

CALISTOGA CABERNET SAUVIGNON

2019

IN THE VINEYARD

The grapes are harvested from a single vineyard located in the heart of Calistoga and planted to gravelly soils. Despite being on the valley floor, the berries are very small and impart characteristics of hillside fruit into the wine but still offer the balance that comes with valley floor fruit.

ABOUT THE VINTAGE

2019 began with heavy rain in February. Additional rain during spring flowering was followed by cool temperatures allowing grapes to mature gradually. Grapes ripened at low sugar levels due to an extended mild growing season with harvest starting one to two weeks later than normal. Grapes displayed full flavors, fresh acidity and superb balance.

CONVERSATIONS WITH THE WINEMAKER

After hand-harvesting on October 4, the grapes were fermented on the skins for an average of 49 days with native fermentation. The wine was gently pressed, raked and aged for 19 months in 32% new Saury French oak barrels. The wine was bottled unfinned and unfiltered on July 12, 2021.

WINE PROFILE

A luscious bouquet of blackberry, raspberry and ripe strawberry spring from the glass with black plum preserves, chocolate and Bing cherries. Rich dark fruit flavors are intertwined with notes of cassis, roasted herbs, dried mint and earth. Soft tannins and a bold freshness, round out the seamless and luxurious finish.