



SOMMELIER SELECTION

NORTH COAST CABERNET SAUVIGNON

2024



TECHNICAL NOTES

APPELLATION: North Coast

70% Sonoma County, 20% Lake County,
10% Napa

VARIETALS: 80% Cabernet Sauvignon, 20%
Merlot

ALCOHOL: 14.5% by vol.

PH: 3.81

TA: 5.3 g/L

AGING: Combination of mostly
neutral French oak and stainless steel tanks
for 16 months

HARVEST DATES: September 18 - October
19, 2024

In February 2026, Vice President of Winemaking, Stephanie Putnam and Proprietor, Jean-Charles Boisset, hosted the 13th annual blending series at Raymond with nine influential sommeliers. Together, the sommeliers crafted a unique Cabernet Sauvignon, blended from the finest quality grapes. The Sommelier Selection is an exclusive on-premise offering from an iconic Napa winery and a small cadre of the country's most prestigious sommeliers.

THE SOMMELIERS

Bill Netherland, Brad Wermager, Eric Goldner, Gil Fornaris, Judd Fruia, Noelle Casimo, Ryan Gotti, & Shucris Asmar

ABOUT THE VINTAGE

In 2024, vineyards experienced a growing season defined by plentiful winter and spring rains that replenished soil moisture, followed by a hot, dry summer with sustained, above-average temperatures. These conditions accelerated ripening and increased vine stress, resulting in smaller berries and lighter yields. While yields were down, the concentrated fruit delivered intense color, rich flavors, and firm tannin structure, with careful canopy management, irrigation, and well-timed harvests proving essential for maintaining balance and preserving natural acidity.

CONVERSATIONS WITH THE WINEMAKER

Harvested between September 18 and October 19, this blend brings together fruit from three distinct appellations: Sonoma County, Napa County, and Lake County. The Sonoma Cabernet Sauvignon contributes freshness and vibrant acidity, while the Lake County component adds aromatic lift and a touch of minerality. Napa fruit rounds out the blend with polished tannins and a refined texture. Fermented in stainless steel tanks until dryness, the wine was pressed after approximately 15 days on skins to preserve its bright fruit character, then aged for 15-16 months in a combination of stainless steel and neutral French oak before bottling.

WINE PROFILE

The bouquet is complex, unfolding with layers of deep dark fruit and subtle spice undertones. Lush blueberry, bright red raspberry, and ripe plum drive the palate, while soft notes of toasted oak and smooth vanilla emerge through the mid-palate. The texture is plush and full, with polished tannins that carry through to a poised, lingering finish.