

Raymond

GENERATIONS

2005 CABERNET SAUVIGNON

In The Vineyard

The grapes for the Generations Cabernet Sauvignon come from our estate vineyards in Rutherford and St. Helena as well as select nearby growers. The estate vineyards are located on the valley floor with gravelly alluvial fan soils and good drainage, ideal for growing high quality Cabernet Sauvignon. By blending grapes from both the St. Helena and Rutherford appellations, we are able to make a wine that represents the best of Napa Valley Cabernet Sauvignon.

The 2005 growing season was marked by cool summer weather, extending ripening periods by several weeks. The longer ripening period allowed for even fruit development in the vineyard and contributed to high quality wines from the 2005 vintage. The grapes for this wine were hand picked and sorted at the end of September and the first week of October.

Conversations With the Winemakers

Generations is a tribute to the Raymond's five generations of family winemaking in the Napa Valley. This limited production wine is 100% Cabernet Sauvignon and the family's ultimate expression of this varietal.

During harvest, grapes from different vineyards were kept in separate lots through sorting, crushing, fermentation and aging. Grapes were fermented on the skins for ten days at 75-80° and then moved to new, tight grained, Nevers medium toast oak barrels for 23 months of aging before blending. Tighter grain Nevers barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon. Only our best barrels are selected to become a part of this blend.

Wine Profile

Deep garnet in color with rich aromas of black cherry, blackberry, blueberry, boysenberry and chocolate with hints of pepper and earth followed by concentrated black cherry, blueberry, black plum, black pepper and dark chocolate flavors. Well structured with integrated tannins and a silky smooth finish touched with luscious vanilla.

Food Pairing

Generations pairs well with filet mignon or rib eye and sautéed mushrooms, grey sea salt and rosemary crusted prime rib, balsamic glazed duck with figs, braised rabbit, rack of lamb or roasted pheasant with au gratin potatoes.

Cellaring Potential

Generations Cabernet is delicious at release with the potential to age 15-20 years past the vintage date.

TECHNICAL NOTES

Appellation: Napa Valley

Blend: 100% Cabernet Sauvignon

pH: 3.60

Total Acidity: 0.67 g/100ml

Wine Alcohol: 14.5%

Production: 1475 cases

Release Date: February 2009