

DISTRICTS *Raymond* RESERVE

2006 NAPA VALLEY RESERVE CABERNET SAUVIGNON

In The Vineyard

The grapes for the Reserve Cabernet Sauvignon come from our estate vineyards in Rutherford and St. Helena, as well as select nearby growers. Both estate vineyards are located on gravelly alluvial fan soils with good drainage, necessary for growing excellent quality Cabernet Sauvignon. The vineyards are diligently monitored throughout the growing season to balance the crop size and quality. Shoot thinning and leaf removal early in the growing season, followed by cluster thinning at veraison, help to achieve evenly ripened grapes with concentrated flavors.

The 2006 growing season was marked by mild spring and summer weather extending ripening periods by several weeks. The grapes for Raymond's Napa Valley Cabernet Sauvignon were picked throughout the month of October.

Conversations With The Winemaker

The grapes were hand sorted, then crushed to tank and fermented on the skins for ten to fourteen days at 75-80° with pumpovers performed twice daily. After fermentation, the wine was gently pressed, racked and moved to barrels for 17 months of aging using 50% new, medium toast, tight grained French oak barrels. Tight grained barrels yield oak character to wines slowly for a consistent, well-rounded aging process while imparting subtle oak influences. The final blend includes Merlot and Cabernet Franc for additional depth and complexity.

Wine Profile

With deep ruby color, this Cabernet opens with inviting aromas of cherry, blackberry, raspberry, currant and hints of cedar and cocoa. Concentrated flavors of boysenberry, raspberry, red cherry and currant followed by notes of black pepper and vanilla in the long, smooth finish. A rich, full mouth feel with nicely balanced tannins and structure.

Food Pairing

This wine pairs well with grilled rib eye or pork chops, steak tartare, chorizo and seafood paella, wild mushroom and scallop risotto, smoked duck sausage over polenta, garlic marinated prime rib, braised lamb shanks, pork or beef barbequed ribs and hearty pasta dishes such as baked rigatoni.

Cellaring Potential

While delicious at an early age, this wine has the potential to be cellared for 10-15 years past the vintage date.

TECHNICAL NOTES

Appellation: Napa Valley

Blend: 91% Cabernet Sauvignon, 5% Merlot, 4% Cabernet Franc

pH: 3.53

Total Acidity: 0.70 g/100ml

Wine Alcohol: 14.4%

Release Date: April 2009