

NAPA VALLEY

Raymond

## 2013 DISTRICT COLLECTION RUTHERFORD CABERNET SAUVIGNON



### TECHNICAL NOTES

**Appellation:** Rutherford, Napa Valley

**Varietal:** 100% Cabernet Sauvignon

**Alcohol:** 14.5%

**pH:** 3.86

**TA:** 5.7g/L

**Fermentation:** 19 months in 45% New French oak

**Production:** 761 cases

### IN THE VINEYARD

While we were replanting our cherished Rutherford Estate vineyard, the grapes for this Cabernet Sauvignon were grown in Carpy Conolly vineyard in Rutherford, renowned for producing single vineyard wines. The vineyard has a Lyre trellis system pruned to quadrilateral cordons with vines spaced six feet apart and eight feet between each row. The maturity of the vines contributes to the concentrated Cabernet flavors and the rich, well drained, gravelly loam soils are an essential component to high quality grape growing.

### ABOUT THE VINTAGE

The 2013 vintage in Napa Valley was one of the earliest harvested vintages in years. 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 WINEMAKER

A mix of clone 4 and clone 34I, the grapes were fermented on the skins for 34-40 days with pumpovers twice daily. After native fermentation, the wine was gently pressed, racked and aged in 100% French oak barrels, with 45% new oak. Tightly grained Taransaud, Demptos, and Seguin Moreau barrels were selected because of their ability to slowly impart oak to the wine for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

### WINE PROFILE

Our 2013 Rutherford Cabernet Sauvignon opens with aromas of black cherry and blackberry with a touch of wet stone. Flavors of dark chocolate syrup and Tahitian vanilla with a mocha finish are complemented with bold, well integrated tannins and a supple mouthfeel. This is a big, gutsy wine that will pair well with seared filet mignon or veal chops.