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**EIGHT U.S. SOMMELIERS CRAFT A UNIQUE WINE BLEND
EXCLUSIVELY FOR RAYMOND VINEYARDS**

NAPA, CA (May 17, 2012) – Diners nationwide are in for a treat as the 2010 Raymond Vineyards Sommelier Selection Cabernet Sauvignon hits restaurant lists around the country. The iconic Napa Valley winery brought together eight of the nation's finest sommeliers for the third annual Sommelier Selection blending session hosted by Winemaker Stephanie Putnam and Proprietor Jean-Charles Boisset. Together, the sommeliers crafted a unique Cabernet Sauvignon, blended from the finest quality grapes in Napa, Sonoma and Lake counties. The wine, selling for \$10-\$12 by-the-glass, is available exclusively to Raymond Vineyards' on-premise partners.

This unique Cabernet Sauvignon celebrates a long tradition of complementing exceptional meals with the right wine. Guest sommelier blenders for this vintage include Andy Andresky (1776 Restaurant, IL), Josiah Baldivino (Michael Mina, CA), Mark Bright (Saison, CA), Russell Burkett (Nana Restaurant, TX), Mary Horn (Wine Trends, OH), Jennifer Knowles (The Inn at Little Washington, VA), Philip Natale (Winewood, TX) and Joseph Scalzo (Atlantic Grill, NY). The names and a short bio of each participant is prominently featured on the wine's innovative, pull-out accordion back label.

"As a participant in Raymond Vineyards 2010 Sommelier Selection Cabernet Sauvignon event, two words describe my experience- fun and respect," said Andy Andresky of 1776, Crystal Lake, Illinois.

Napa Valley fruit is the backbone of the 2010 blend, with its terroir providing the fullest expression of black fruits and integrated tannins; Sonoma County's fog influence produces grapes that give the wine structure, balance and acidity; Lake County's growing season is short, making for red, jammy wines that are easy to enjoy. The result is a full-bodied elegant Cabernet Sauvignon brimming with rich blackberry, cherry and cassis flavors. Soft and round on the palate, the wine displays a nice structure and perfect balance that will pair with a variety of cuisine.

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Media Contact: Tia Butts, Benson Marketing Group, 707.254.0465, tbutts@bensonmarketing.com
Images available upon request.