



Raymond Generations 2000 Cabernet Sauvignon

Appellation: Napa Valley

Case Production: 3904 six-pack wooden gift boxes (1952 full cases)

Vineyard Sources:

Winemaker selected vineyards in the Rutherford and St. Helena Districts, including the estate property at Zinfandel Lane.

Vinification:

The Generations Cabernet lots are kept separate throughout the fermentation and aging process. Grapes are hand picked and crushed with hours of picking. Fermented 5-7 days, at 75-80°. Pressed and filtered before moving to 100% new French oak barrels. Barrels are from the Never/Allier region of central France, chosen for the tight grain structure of the wood. Generations Cabernet will stay in the barrel 22-24 months before bottling. 100% Cabernet Sauvignon – not blended.

Flavor Profile:

The prevailing aromas of berries, earth, tobacco, currant and plum, carry through to the flavors and long, lingering finish. Full bodied, intense, and complex throughout, with enough tannic structure to guarantee aging potential.

Cellaring Potential:

Long term cellaring: 15-20 years past vintage date if desired.

Alcohol: 13.9%	Residual Sugar: 0.05
Total Acidity: 0.68	Bottling Dates: Nov. 2002
Varietal Blend: 100% Cabernet Sauvignon	Release Date: Nov. 2004