



TECHNICAL NOTES

APPELLATION: Calistoga,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.54

TA: 6.4 g/L

AGING: 19 months in 53%
new French oak

VEGAN FRIENDLY



NAPA VALLEY

Raymond

DISTRICT COLLECTION

CALISTOGA CABERNET SAUVIGNON

2017

IN THE VINEYARD

The grapes are harvested from a single vineyard located in the heart of Calistoga and planted to gravelly soils. Despite being on the valley floor, the berries are very small and impart characteristics of hillside fruit into the wine but still offer the balance that comes with valley floor fruit.

ABOUT THE VINTAGE

Marked by extreme conditions that reduced crop size, the 2017 vintage started with abundant winter rainfall followed by a mild spring which led to vigorous vines. The growing season saw three heat spikes, including one over Labor Day weekend kicking harvest into high gear. By October 8, nearly 90% of the grapes had been harvested and the resulting wine is characterized as elegant with a great complexity of flavor.

CONVERSATIONS WITH THE WINEMAKER

After hand-harvesting on October 3, the grapes were fermented on the skins for an average of 62 days with native fermentation. The wine was gently pressed, racked and aged for 19 months in 53% new Seguin Moreau French oak barrels. The wine was bottled unfinned and unfiltered on July 23, 2019.

WINE PROFILE

Black tea, blackcurrants, leafy herb notes and a touch of menthol emerge from the glass. Ripe flavors of black cherry, raspberry, loganberry, plum compote and licorice spread across the palate. This is a full-bodied wine with bold tannins and a long finish letting the fruit shine.