NAPA VALLEY

Raymond

2017 NAPA VALLEY
~ *reserve* ~
MERLOT

2017 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.

WINEMAKER'S NOTES

The grapes for this 2017 Napa Valley Reserve Merlot were harvested between September 6 and October 4, 2017, from five vineyards across Napa Valley. Just over half of the grapes came from Rutherford vineyards where the heavier soils provide the wine with structure. The grapes harvested from Oak Knoll add texture while the fruit form St. Helena and Calistoga impart a richness. The grapes went through extended maceration before being aged for 18 months in 22% new French oak.

Opening with enticing aromas of roasted coffee, vanilla bean and black cherry, this is a structured and bold Merlot. A plush entry of cocoa, dried red fruit flavors and a touch of spice lead to a savory midpalate. This wine has a good velvety texture with fine-grained tannins and a long, rich finish.

APPELLATION | Napa Valley
ALCOHOL | 14.5%
AGING | 18 months in 22% new French oak
PH | 3.60
TA | 5.6 g/L
VARIETALS | 92% Merlot, 5% Petit Verdot, 3% Cabernet Sauvignon

THE DRESS CODE IS VELVET.

The velvet label symbolizes the texture, emotion, and feeling in the wine, the dynamic legacy of the Raymond family, and a vibrant vision of our future.

90 *points*	90 *points*	90 *points*	90 *points*
WINE SPECTATOR	WINE ENTHUSIAST	WINE ADVOCATE	WINE ENTHUSIAST
2016 VINTAGE	2016 VINTAGE	2014 VINTAGE	2013 VINTAGE