



TECHNICAL NOTES

APPELLATION: Calistoga,
Napa Valley

VARIETALS:
100% Cabernet Sauvignon

ALCOHOL: 14.5% by vol.

PH: 3.61

TA: 6.4 g/L

AGING: 19 months in 42%
new French oak

VEGAN FRIENDLY



NAPA VALLEY

Raymond

DISTRICT COLLECTION

CALISTOGA CABERNET SAUVIGNON

2018

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

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest.

CONVERSATIONS WITH THE WINEMAKER

After hand-harvesting on October 10, the grapes were fermented on the skins for an average of 34 days with native fermentation. The wine was gently pressed, racked and aged for 19 months in 42% new Seguin Moreau French oak barrels. The wine was bottled unfiltered and unfiltered on July 9, 2020.

WINE PROFILE

A bouquet of red, black and blue fruits spring from the glass with black plum preserves, cassis and stewed cherries. Inky dark fruit flavors are layered with notes of chocolate, grilled herbs, dried mint and scorched earth. Framed by soft tannins and a bold freshness, the finish is seamless.