

NAPA VALLEY

Raymond

2012 DISTRICT COLLECTION OAKVILLE CABERNET SAUVIGNON



TECHNICAL NOTES

APPELLATION: OAKVILLE, NAPA VALLEY

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 15.9 % BY VOL.

PH: 3.66 G/L

TA: 6.2

BARREL AGED: 18 MONTHS IN 75% NEW
FRENCH OAK BARRELS

IN THE VINEYARD

The grapes for the Oakville Cabernet Sauvignon were sourced from a single vineyard at the corner of Oakville cross road. This knoll-top vineyard is home to young vines that are expertly maintained in exquisite well-drained, red and orange soil, and are densely planted meter by meter for sun exposure and grape ripening maturity.

ABOUT THE VINTAGE

"Classic" and "perfect" are just two accolades being bestowed upon the 2012 Napa Valley growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool nights during the long summer months. Late and light rains held off until Napa Valley's treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar.

CONVERSATIONS WITH THE WINEMAKER

A mix of clones 4 and 337, the grapes were fermented on the skins for 42 days with pumpovers twice daily. After native fermentation, the wine was gently pressed, racked and aged for 18 months in 75% new Taransaud and Demptos French oak barrels. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

Our 2012 Oakville Cabernet Sauvignon opens with bold aromas of mocha and star anise. Displaying classic Oakville structure, this deliciously complex wine boasts flavors of cassis berry, milk chocolate and subtle spice that coat the palate. With supple, silky tannins, the 2012 Oakville Cabernet Sauvignon culminates in a long, smooth finish.