

NAPA VALLEY

Raymond

2014 District Collection Coombsville Cabernet Sauvignon



TECHNICAL NOTES

Appellation: Coombsville, Napa Valley

Varietal: 100% Cabernet Sauvignon

Alcohol: 15.6%

pH: 3.57

TA: 6.7 g/L

Ageing: 19 months in French oak,
53% new French oak

In the Vineyard

The grapes for this 2014 release from Coombsville are from two vineyards located in the middle of the appellation's bowl-shaped valley. The fog tends to burn off later in the morning and settle faster than the rest of the valley. This creates cooler temperatures that lead to late ripening fruit which is some of the last to arrive in the winery and is widely recognized for its excellent texture and flavors.

About the Vintage

The 2014 vintage in Napa Valley was one of the earliest harvested vintages in years. A warm spring led to early bud break and created the perfect environment for flowering and fruit set. With warm days and cool nights, our team was able to maintain ideal acid levels with optimum, bright fruit flavors.

Conversations with the Winemaker

After harvesting on October 14 and 15, the grapes were fermented on the skins for an average of 52-55 days. After fermentation, the wine was gently pressed, racked and aged for 19 months in French oak barrels, 53% new French oak. Tightly grained French oak barrels slowly impart their rich flavors on wines for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon. The result is a balanced wine that is a true expression of the varietal and its terroir.

Wine Profile

Our 2014 Coombsville Cabernet Sauvignon opens with bright and lively aromas of plum and currant. Deeply colored in the glass, this wine has a plush palate with flavors of black tea and a touch of cardamom. Nice round tannins and a supple entry round out this Cabernet Sauvignon with its long, lingering finish.