

NAPA VALLEY

Raymond

2014 District Collection Oak Knoll Cabernet Sauvignon



TECHNICAL NOTES

Appellation: Oak Knoll, Napa Valley

Varietal: 100% Cabernet Sauvignon

Alcohol: 15.5%

pH: 3.66

TA: 6.2 g/L

Ageing: 19 months in French oak,
65% new French oak

In the Vineyard

The grapes for the Oak Knoll Cabernet Sauvignon are sourced from two vineyards in the middle of the valley floor. The soils are based on the Dry Creek Alluvial fan over a rocky sub-surface layer, creating very deep and well-drained soils. The grapes are a mix of clone 4, 7 and 29. Clone 7 was the predominant clone in Napa in the 80's and 90's known for its high quality and decent sized production while Clone 29 is a heritage clone that dates back to the late 1880's.

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

The grapes were fermented on the skins for 47 days with extended maceration. A mixture of native and inoculated fermentations, the wine was gently pressed, racked and aged for 19 months in 65% new Seguin Moreau 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 2014 Oak Knoll Cabernet Sauvignon offers enticing aromas of black cherry layered with earthy undertones. Upon entry, the flavors are balanced with vanillin, cherry cordial and fine-grained tannins. This is a round and supple wine with a long and bright finish that keeps you reaching for another glass.