

NAPA VALLEY

Raymond

2014 District Collection Oakville Cabernet Sauvignon



TECHNICAL NOTES

Appellation: Oakville, Napa Valley

Varietal: 100% Cabernet Sauvignon

Alcohol: 14.9%

pH: 3.76

TA: 6.2 g/L

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

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

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

A mix of clones 337 and I69, the grapes were fermented on the skins for an average of 50 days with pumpovers twice daily. After native fermentation, the wine was gently pressed, racked and aged for 19 months in 53% new Taransaud and Ermitage 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 Oakville Cabernet Sauvignon showcases bold aromas of cassis, blackberry and mocha. This deliciously complex wine boasts flavors of rich vanilla, cassis berry and subtle spice that coats the palate. This is a well-structured wine with supple tannins, a round mouthfeel and a long, silky smooth finish.