



2018 Family Classic Cabernet Sauvignon



TECHNICAL NOTES

Appellation: North Coast

Varietals: 99% Cabernet Sauvignon, 1% Merlot

Alcohol: 14.5% by vol.

pH: 3.82

TA: 5.8 g/L

Aging: Aged in neutral French oak barrels

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 WINEMAKERS

This beautiful wine is a blend of three vineyards in the north coast with the majority of the fruit harvested from the prestigious Red Hills appellation of Lake County which is located on the northern edge of the Mayacamas Range. With elevations ranging from 1,350 to 2,600 feet, the grapes are grown in mountain climate conditions allowing for good acid retention during ripening. The wine was fermented in neutral French oak barrels to maximize higher aromatics and pressed off at dryness capturing the freshness and vibrancy of the wine.

WINE PROFILE

Our 2018 Family Classic North Coast Cabernet Sauvignon pays homage to the Raymond family's five generation tradition of sharing their love of winemaking. This wine opens with alluring aromas of dark plums and blackberry that are complimented by notes of earthiness. Vibrant flavors of black cherry and baked berry cobbler are balanced with a hint of all spice and nutmeg. This is a soft and approachable wine with a plush mid-palate and a lingering finish.