

NAPA VALLEY

Raymond

2014 Salon Privé Napa Valley Red Wine



TECHNICAL NOTES

APPELLATION: NAPA VALLEY

VARIETAL: 61% CABERNET SAUVIGNON,
26% MERLOT, 13% PETIT VERDOT

ALCOHOL: 15% BY VOL.

PH: 3.70

TA: 6.2 G/L

FERMENTATION: 100% BARREL FERMENTED

AGEING: 24 MONTHS IN 100% FRENCH OAK
OF WHICH 58% IS NEW FRENCH OAK

IN THE VINEYARD

The grapes for the 2014 Salon Privé are a blend of three vineyards; Cabernet Sauvignon from west St Helena, Merlot from southern Napa and Petit Verdot from east St Helena.

The Cabernet Sauvignon is grown on sedimentary transition soil with a side that ripens with the morning sun and the other with the evening sun. Due to the nature of the appellation and the heat of the vintage, the sides were picked about a week apart and we used the evening side Cabernet Sauvignon in this blend. The Merlot is from a hillside vineyard in one of the coolest parts of Napa with southwestern exposure on extremely rocky soils. The combination of the southwestern and the cool weather gives a great concentration to the fruit with a lower alcohol. The Petit Verdot is from eastern St Helena, on mostly gravelly loam soils.

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 Cabernet Sauvignon grapes were fermented on the skins for 38 days to lend complexity and depth to the wine, while the Merlot and Petit Verdot were pressed off at dryness to capture the bright fruit intensity.

The wine was barrel aged for 24 months in French oak barrels with 58% new Demptos barrels and the balance in once and twice used barrels. The Salon Privé was bottled unfinned and unfiltered in January 2017.

Only 50 cases were produced.

WINE PROFILE

A dark ruby in the glass, the 2014 Salon Privé reveals a bouquet of purple fruits including marionberry, boysenberry and candied violet with a great mid-palate density. This red blend is very dense and rich with a cocoa nib character, a toastiness and notes of clove and savory umami. This is the perfect accompaniment to a rack of lamb or grilled filet mignon.