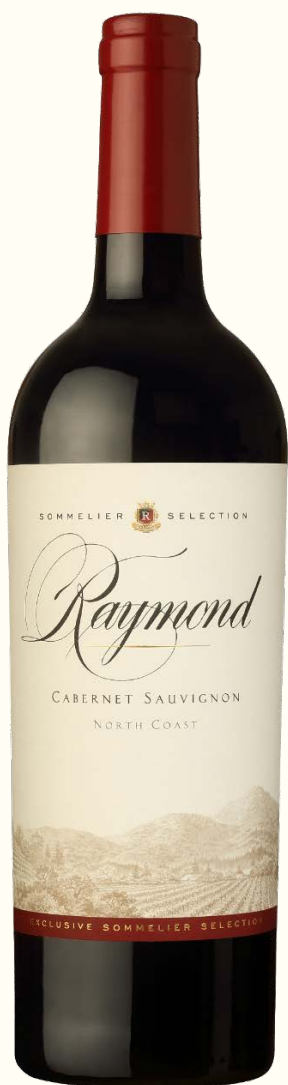




## 2015 Sommelier Selection Cabernet Sauvignon



### TECHNICAL NOTES

**Appellation:** North Coast

**Varietals:** Cabernet Sauvignon, Merlot, Cabernet Franc

**Alcohol:** 14.5% by vol.

**pH:** 3.78

**TA:** 5.9 g/L

### In the Vineyard

The 2015 vintage is clearly an outstanding year and a very fruit-forward one. If you are missing some of the flamboyance of Napa reds from the early 2000s you are going to love this vintage. 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 Winemakers

Raymond Vineyard's Sommelier Selection Cabernet Sauvignon was selected and blended by a group of sommeliers from the finest restaurants.

This blend is comprised of fruit from three unique appellations: Napa Valley, Sonoma County, and Lake County. Napa Valley is the backbone of the blend, with its terroir providing the fullest expression of bright red fruits and silky tannins; Sonoma County's fog influence produces grapes that give the wine structure, balance and acidity; Lake County's growing season is short, making for ripe and velvety wines that are easy to enjoy.

After spending nearly 20 days on the skins, the wine is fermented with both native and inoculated yeasts. The barrel regime includes aging in French oak for 16-19 months, 12% new French oak, before being bottled.

### Wine Profile

The 2015 Sommelier Selection Cabernet Sauvignon opens with ripe cherry and Santa Rosa plum, coupled with aromas of spice and floral undertones. This lush wine offers sumptuous flavors of black currants, cocoa, nutmeg and sweet toasty oak balanced with a touch of white pepper. An elegant mouthfeel and juicy finish, this wine pairs perfectly with a myriad of dishes; pork tenderloin, pasta with rich red sauce, pizza and perfect as a complement to fine steak.