



2014 FAMILY CLASSIC CABERNET SAUVIGNON



TECHNICAL NOTES

APPELLATION: North Coast

VARIETALS: 83% Cabernet Sauvignon, 10% Merlot, 5% Malbec, 2% Cabernet Franc

ALCOHOL: 13.5% by vol.

PH: 3.67

TA: 6.0 g/L

AGING: Aged in neutral French oak for 10 months

ABOUT THE VINTAGE

Vintners are using words like “quality,” “depth of flavor” and “excellent” to describe the 2014 vintage in Napa Valley. Many also noted “perfect weather,” “abundant crop” and “good fortune”. Harvest started and ended earlier than usual. The first grapes for sparkling wine picked on July 30 and nearly all harvest activity was completed by the third week in October – for many, a full two weeks ahead of the normal harvest schedule.

CONVERSATIONS WITH THE WINEMAKERS

We used Cabernet grapes from three unique appellations, resulting in a fun and diverse wine to make. The blend is comprised of fruit from the Napa Valley, Sonoma County, and Lake County. The fruit from Napa Valley provides the fullest expression of black fruits and integrated 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 red, jammy wines that are easy to enjoy. Small amounts of Merlot, Malbec and Cabernet Franc were added before bottling to provide depth & structure to the final blend.

WINE PROFILE

Our 2014 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 rich aromas of black tea and tobacco with a hint of minerality. Jammy flavors of Bing cherry, mulberry and plum are balanced with an earthy characteristic. This soft, approachable wine has a plush mid-palate and a lingering finish.