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## SOMMELIER SELECTION

NORTH COAST CABERNET SAUVIGNON

**2018**

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Raymond Vineyard's Sommelier Selection Cabernet Sauvignon is selected and blended by a group of influential sommeliers from the finest restaurants and inspired by the rich history of our world-renowned winegrowing region.

To mark the 10th Anniversary of the annual blending, nine influential sommeliers were invited back to blend this incredible 2018 vintage. The label pays homage to the over 80 sommeliers who have contributed to Sommelier Selection with their names proudly displayed in the background.

### 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 WINEMAKER

This blend is comprised of fruit from four unique appellations: Napa Valley, Sonoma County, Mendocino County and Lake County. The fruit from Napa Valley went through extended maceration, spending an average of 26 days on the skins. The other appellations were pressed off at dryness to retain freshness and their varietal characteristics. The blend was aged in a combination of mostly neutral French oak barrels and stainless steel tanks to allow the fruit to fully express itself and become the perfect pairing for food.

### WINE PROFILE

A medium purple in color, aromas of black cherries, dark cocoa, raspberry and black currants spring from the glass. This is a medium to full-bodied wine that nicely coats the palate with refreshing flavors of blueberry, red plum and white pepper. An elegant mouthfeel, the finish is long and lingering with a touch of minerality.

### TECHNICAL NOTES

**APPELLATION:** North Coast

**VARIETALS:**  
76% Cabernet Sauvignon,  
24% Merlot

**ALCOHOL:** 14.5% by vol.

**PH:** 3.59

**TA:** 5.6 g/L

**AGING:** Combination of mostly neutral French oak and stainless steel tanks for 16 months

**BOTTLED:** June 19, 2020