

## Raymond

## G E N E R A T I O N S

## 2002 CABERNET SAUVIGNON

*Reflecting a winemaking heritage from the 1870's, the Generations series epitomizes the family's five generations of dedication to excellence.*

93 POINTS

*"As good a Raymond Cab as I've ever had..."*

Martin Weiner  
.....

90 POINTS

The Wine News  
.....

DOUBLE GOLD  
MEDAL

Tasters Guild International  
Wine Competition  
.....

## TECHNICAL NOTES

Appellation: Napa Valley

Blend: 100% Cabernet Sauvignon

pH: 3.76

Total Acidity: 0.81 g/100ml

Wine Alcohol: 14.8%

Production: 1595 cases

Release Date: April 2006

## In The Vineyard

Grapes for the Raymond Generations Cabernet Sauvignon were hand selected from some of the best vineyards in St. Helena and Rutherford, including our Rutherford estate vineyards. By blending grapes from these appellations we are able to make a wine that presents a full spectrum of flavors.

2002 was a cool growing season without excessive rains, resulting in more concentrated flavors from the extended ripening period. The Cabernet Sauvignon harvest began in late September, extending into mid October. The lots used in Generations were picked on September 19th and 24th. The fruit was handpicked, sorted and crushed immediately.

## Conversations With the Winemakers

Generations is a tribute to five generations of Raymond family winemaking in the Napa Valley. This limited production wine is 100% Cabernet Sauvignon and the family's ultimate expression of this varietal.

As grapes from different vineyards were harvested, they were kept in separate lots through crushing, fermentation and aging. Grapes were fermented on the skins for seven days at 75-80° and then moved directly to new Nevers medium toast French oak barrels for 25 months of aging before blending.

## Wine Profile

Opening aromas of plum, violets and spice are followed by cedar, anise and cassis. On the palate, this full bodied wine brings forward concentrated black fruits of plum, blueberry, and black cherry followed by cassis, chocolate, star anise, a hint of spice and a long, velvety finish touched by vanilla. Well structured with integrated tannins.

## Food Pairing

This rich, luscious wine complements grilled filet mignon with cracked black pepper, prime rib, braised short ribs in red wine sauce, roast pork loin with dried fruit, lamb shanks or leg of lamb with garlic and rosemary.

## Cellaring Potential

Generations Cabernet is drinking well now with the potential to age 15-20 years past the vintage date.