

DISTRICTS *Raymond* RESERVE

2005 ST. HELENA CABERNET SAUVIGNON

In The Vineyard

The St. Helena estate vineyard, located just north of the winery, was purchased in 1985. This vineyard is located on gravelly alluvial fan soil with excellent drainage, an essential component in high quality fruit development. The vineyard is planted with a vertical shoot positioning trellis system and vines are spaced eight feet apart with eight feet between rows. The vines are also less vigorous in this area of the Napa Valley, producing smaller berries and lower yields, for more concentrated, intense wines with good tannin structure. We produce this wine to showcase the terroir and distinct flavor characteristics of this vineyard.

The 2005 growing season was marked by cool summer weather, extending ripening periods by several weeks. The longer ripening period allowed for even fruit development in the vineyard and contributed to high quality wines from the 2005 vintage. The St. Helena Cabernet Sauvignon vineyard was hand picked and sorted in late September and the first week of October.

Conversations With The Winemaker

The grapes were fermented on the skins for ten days at 72-85° with pumpovers twice daily. After fermentation, the wine was gently pressed, racked and aged in 100% new, tight grained, medium toast Nevers oak barrels for 19 months. Tight grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

Wine Profile

Aromas of cassis, raspberry, red cherry, black pepper and violets followed by lush, fruit forward flavors of cherry, raspberry and plum throughout along with spicy pepper, vanilla and earth in the long, smooth finish. A full-bodied, complex wine with a rich, round mouth feel and nicely integrated tannins.

Food Pairing

This luscious, rich wine will pair well with rib eye steaks, roast duck breast, braised rabbit, barbequed ribs, rosemary and garlic crusted pork tenderloin, grilled salmon, Coq Au Vin and Cassoulet, as well as wild mushroom risotto, Moroccan lamb Tagine with couscous and baked rigatoni in a spicy tomato and sausage sauce.

Cellaring Potential

While delicious at an early age, this wine has the potential to be cellared for 10-15 years past the vintage date.

TECHNICAL NOTES

Appellation: St. Helena,
Napa Valley

Blend: 100% Cabernet
Sauvignon

pH: 3.60

Total Acidity: 0.62 g/100ml

Wine Alcohol: 14.6%

Production: 1130 cases

Release Date: November 2008