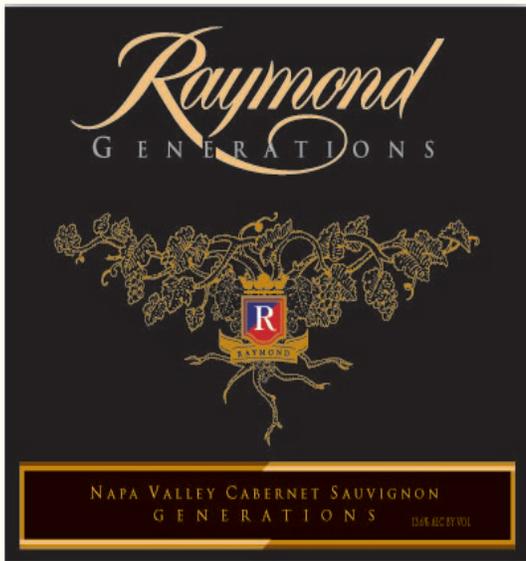


2007 GENERATIONS NAPA VALLEY CABERNET SAUVIGNON



TECHNICAL NOTES

APPELLATION: NAPA VALLEY

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 15.1% BY VOL.

PH: 3.61

TA: 7.2 G/L

FERMENTATION: 18-20 MONTHS IN 100%
NEW FRENCH OAK

CASE PRODUCTION: 902 CASES

IN THE VINEYARD

The grapes for the 2007 Generations Cabernet Sauvignon represent some of the best vineyards and appellations in the Napa Valley. The majority come from a vineyard in St. Helena that the Raymonds helped to plant. The remaining grapes came from our Rutherford estate vineyard and from a vineyard in Oakville, located just south of our estate. By blending grapes from the St. Helena, Rutherford and Oakville appellations, we are able to make a wine that represents the best of Napa Valley Cabernet Sauvignons.

ABOUT THE VINTAGE

The 2007 growing season exhibited many exceptional indicators that began with early bud break, followed by mild spring and summer weather patterns, thus extending ripening periods for many varietals including Cabernet Sauvignon. Low winter rainfall and a mild summer with few heat spikes fostered even grape ripening. The grapes for this Cabernet Sauvignon were picked mid to late September.

CONVERSATIONS WITH THE WINEMAKER

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

Grapes were fermented on the skins for 8-10 days, this short fermentation regime selected so as to capture the "juicy" fruit. The juice was then moved to new, tight-grained, medium toast French oak barrels for 18-20 months of aging before blending. Only our best barrels from forests in Nevers, Allier and the Center of France are selected to become part of this blend.

WINE PROFILE

Deep garnet in color with lush aromas of warm blueberry, dried cherry, brown sugar and allspice with hints of licorice, briary and toasty oak. The entry of this Cabernet Sauvignon is silky, smooth and supple. A subtle minerality complements flavors of black cherry, fresh strawberry and star anise. This wine is well-structured with velvety tannins and a lasting finish.

Generations Cabernet Sauvignon pairs well with a juicy filet mignon or rib eye steak with sautéed mushrooms, roast duck breast with figs or braised beef short ribs. Delicious at release, but with the potential to age 15-20 years past the vintage date.