

Raeburn
WINERY



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CABERNET SAUVIGNON

2022 | SONOMA COUNTY

VINIFICATION: We harvested our grapes once they attained brix levels between 24°- 25° and the fruit was most flavorful and mildly acidic. The grapes were picked during the cool early morning hours and delivered to the winery where they were sorted, de-stemmed and cold soaked for four days prior to fermentation. During primary fermentation, three daily pump overs are done, a technique that creates more supple wines with greater aging ability and fewer bitter tannins. Finally, the wine was racked into French oak barrels for malolactic fermentation and 12 months of aging.

VINTAGE:

2022 began with weeks of sunny days that created an earlier bud break in February. Bouts of cooler temperatures occurred in late February and early April, and summer was relatively mild compared to past years. Harvest began July 29, a few weeks earlier than anticipated, and finished earlier than normal due to consistently warm fall days in late August and early September. Overall, Sonoma County saw a solid growing season, fruit quality was stunning, and the overall smaller berry and cluster sizes point to a stellar 2022 vintage.

WINEMAKER NOTES: Expressive Cabernet with juicy fruit notes, fine tannins and a muscular mid-palate. Layered flavors of plums, dark cherry and vanilla. Expect a long and balanced finish.

TECHNICAL DETAILS

ALC: 14.5% PH: 3.65 TA: .59g/L

AGING: 75% barrel fermented, aged 12 months WINEMAKER: Steven Urberg

VARIETAL COMPOSITION: 85% Cabernet Sauvignon, 10% Petite Sirah, 4% Syrah, 1% Merlot

AVA: 47% Dry Creek Valley, 20% Sonoma Valley, 10% Mendocino County, 9% Alexander Valley, 9% Paso Robles, 3% Lodi, 1% Napa Valley, 1% Monterey