

Raeburn
WINERY



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CABERNET SAUVIGNON

2023 | SONOMA COUNTY

VINIFICATION: Harvest begins when the grapes reach ideal maturity and developing fruit characters come into balance. The grapes are picked in the cool dawn hours and delivered to the winery to be gently destemmed and crushed into stainless steel tanks for fermentation for up to 20 days to gain optimum extraction and balance. After dryness the wine was drained from the skins and aged on French Oak for 11 months prior to bottling.

VINTAGE:

Mild weather through the growing season delayed the beginning of harvest but the cooler weather provided ideal conditions for the grapes to achieve proper balance and maturity plus deep concentration and complexity. While the harvest extended weeks longer than the previous year, it was well worth the wait, with the extra hang time producing wines with beautiful flavors, vibrant acidity and remarkable balance.

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: 3.57 TA: 6.1g/L

AGING: 11 months on French oak WINEMAKER: Steven Urberg

VARIETAL COMPOSITION: 99% Cabernet Sauvignon, 1% Merlot

AVA: 50% Dry Creek Valley, 17% Sonoma Valley, 9% Alexander Valley,
14% Paso Robles, 10% Napa Valley