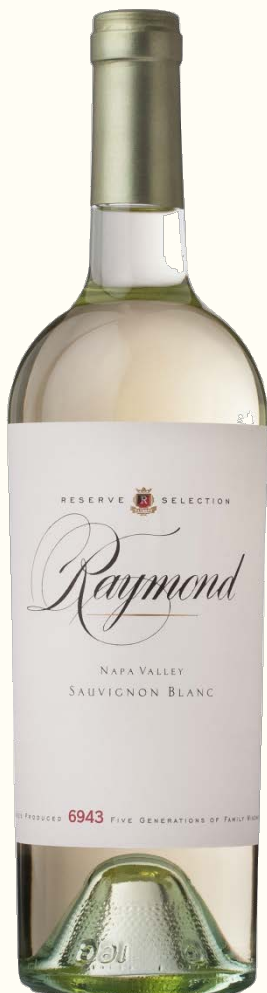


NAPA VALLEY

Raymond

2014 RESERVE SELECTION NAPA VALLEY SAUVIGNON BLANC



TECHNICAL NOTES

Appellation: Napa Valley

Varietals: 100% Sauvignon Blanc

Alcohol: 14.5% by vol.

pH: 3.35

TA: 5.34 g/L

IN THE VINEYARD

Our Reserve Selection Sauvignon Blanc grapes come primarily from small, secluded vineyards in two main areas within the Napa Valley - the southeastern portion of the valley and a small vineyard just east of Oakville. The grapes sourced from Jameson Canyon, just east of Carneros, spend afternoons in temperatures warmer than the valley floor, but the mornings and evenings are spent in fog with cool, marine breezes ultimately helping to evenly ripen the grapes. This area is ideal for producing Sauvignon Blanc with crisp, clean mineral flavors with hints of melon. The vineyard just east of Oakville enjoys the warmth of the valley floor and the gravelly soils inherent to the region.

ABOUT THE VINTAGE

In spite of the drought and the South Napa earthquake, vintners are using words like “quality,” “depth of flavor” and “excellent” to describe the 2014 vintage in Napa Valley. Many are also noting “perfect weather,” “abundant crop” and “good fortune”. Harvest started and ended earlier than usual. The first grapes for sparkling wine picked on July 30 and nearly all harvest activity was completed by the third week in October – for many, a full two weeks ahead of the normal harvest schedule.

CONVERSATIONS WITH THE WINEMAKER

After whole cluster pressing the grapes, the juice was fermented in stainless steel tanks to capture the bright fruit. Post fermentation, the juice was stirred sur lie in tank two weeks until just prior to bottling. Stirring the lees gives the wine a creamier mid palate. This produces a wine with crisp acidity and captures the flinty, citrus aroma and flavor characteristics of this versatile variety.

WINE PROFILE

Our 2014 Napa Valley Reserve Selection Sauvignon Blanc opens with inviting aromas of key lime and nectarine with hints of lychee. Flavors of white peach and mango are accented with a touch of wet stone offering a slight minerality to balance the creamy mid-palate and crisp acidity.