

NAPA VALLEY

Raymond

2016 Reserve Selection Napa Valley Sauvignon Blanc



TECHNICAL NOTES

APPELLATION: NAPA VALLEY

VARIETALS: 93% SAUVIGNON
BLANC, 7% SEMILLON

ALCOHOL: 14.5% BY VOL.

PH: 3.25

TA: 7.7 G/L

IN THE VINEYARD

Our Reserve Selection Sauvignon Blanc grapes come from two vineyards in two main areas within the Napa Valley - the southeastern portion of the valley on our Jameson Canyon Estate and a small vineyard in Yountville. 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 Yountville vineyard provided both the Sauvignon Blanc and the Semillon. We used the Sauvignon Blanc clones 1, 376 and Musque; 376 and Musque being known for their floral aromatics.

ABOUT THE VINTAGE

The 2016 vintage across California was a near-perfect growing season. A mild winter and spring led to a steady mild July and August, followed by warm days at the end of the season for the perfect ripeness. With warm days and cool nights in the summer, grape growers were able to maintain ideal acid levels with balanced, concentrated fruit flavors. The Sauvignon Blanc and Semillon in this Reserve wine were picked between August 26th and September 24th.

CONVERSATIONS WITH THE WINEMAKER

After whole cluster pressing the grapes, the juice was fermented in 100% French Oak (mostly Seguin Moreau, Dargaud and Jaegle barrels) to balance the bright fruit with a subtle unctuousity. Stirring the lees gives the wine a creamier mid palate. This wine stayed in barrel for only 4 months. This produces a wine with crisp acidity and captures the flinty, citrus aroma and flavor characteristics of this versatile variety.

WINE PROFILE

Our 2016 Napa Valley Reserve Selection Sauvignon Blanc opens with inviting aromas of kaffir lime and guava with hints of honeysuckle. Flavors of stone fruits and gooseberry are accented with a touch of lemongrass offering a crisp minerality to balance the creamy mid-palate and nice acidity.