

NAPA VALLEY

Raymond

2013 RESERVE SELECTION NAPA VALLEY SAUVIGNON BLANC



TECHNICAL NOTES

Appellation: Napa Valley

Varietals: 100% Sauvignon Blanc

Alcohol: 14.5% by vol.

pH: 3.51

TA: 5.6

Cases Produced: 7,000

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

The 2013 vintage in Napa Valley was one of the earliest harvested vintages in years. A warm spring led to early bud break and created the perfect environment for flowering and fruit set. With warm days and cool nights, our team was able to maintain ideal acid levels with optimum, bright fruit flavors.

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 2013 Reserve Selection Napa Valley Sauvignon Blanc opens with appealing citrus aromas of freshly squeezed lime and nectarine accented by just a hint of white peach and lychee. This is a nicely textured wine with crisp acidity and a creamy mid-palate that displays flavors of mango and wet stone.