



NAPA VALLEY

Raymond

SMALL LOT
ST. HELENA SAUVIGNON BLANC
MADE WITH ORGANIC GRAPES
2023

ABOUT THE VINTAGE

2023 experienced one of the longest growing seasons in a decade or more. Winter and spring rains led to healthy, saturated soils. The mild, warm summer weather supported healthy canopy growth through bloom and set. Relatively cool weather throughout the growing season in tandem with an abundance of sunshine allowed grape skins to ripen slowly. Harvest kicked off around Labor Day and wrapped up by mid-November. The long harvest season, which provided extended hang time to develop flavors, led to an exceptional, high-quality, memorable vintage.

CONVERSATIONS WITH THE WINEMAKER

The grapes for this Sauvignon Blanc come from our St. Helena estate vineyard, where cooler, heavier clay soils help protect the vines from warm temperatures. The Sauvignon Blanc was harvested on September 13, 2023—a fruit day—while the Semillon followed nearly a month later on October 7, a flower day. Fermentation took place over nine months in 19% new French oak barrels, adding depth and complexity to the final wine.

TECHNICAL NOTES

APPELLATION: St. Helena

VARIETALS: 97% Sauvignon Blanc,
3% Semillon

ALCOHOL: 14.5%

PH: 3.27

TA: 6.5 g/L

AGING: 9 months in 19% new
French Oak

HARVEST DATES: September 13,
2023 & October 7, 2023

VEGAN & GLUTEN FREE

WINE PROFILE

An inviting nose of ripe white peach, toasted coconut, and delicate vanilla-laced citrus blossom. The palate reveals graceful layers of lemon curd and golden pineapple, enriched by a creamy texture that is both refined and generous. Hints of baked brioche and subtle spice add warmth, while a supple mineral thread weaves through to a long, polished finish. Sophisticated and beautifully composed.

