



TECHNICAL NOTES

APPELLATION: North Coast

VARIETALS: 98% Sauvignon Blanc,
2% Semillon

ALCOHOL: 14.5%

PH: 3.191

TA: 6.8 g/L

AGING: 55% sur lie in neutral French
oak, 45% stainless steel tanks

NAPA VALLEY

Raymond

SAUVIGNON BLANC

NORTH COAST RESERVE

2024

THE VINTAGE

The 2024 growing season in the North Coast provided near-ideal conditions, yielding wines of exceptional balance, freshness, and complexity. A mild winter with adequate rainfall replenished soil moisture, setting the stage for healthy vine growth. Spring brought moderate temperatures, ensuring even bud break and optimal flowering.

Summer remained relatively temperate, with cool mornings and warm afternoons allowing for gradual ripening. A few heat spikes in late July and early August accelerated sugar development, but cool marine influences helped maintain vibrant acidity. Harvest began in early September under clear skies, allowing growers to pick at peak ripeness while preserving bright fruit character and natural freshness.

CONVERSATIONS WITH THE WINEMAKER

This Sauvignon Blanc, a blend of two clones, was sourced from two vineyards in the Big Valley District of Lake County, primarily from the Cole Soil Series—mostly alluvial fans—at an elevation of approximately 1,400 feet. As one of the cooler districts in Lake County due to its proximity to Clear Lake, Big Valley contributes to the wine's vibrant character. The Semillon, sourced from St. Helena, enhances the wine's density and texture. Fermentation took place in a mix of neutral French oak barrels, adding complexity and volume, while 55% was aged in stainless steel tanks to preserve its bright fruit flavors. The wine was bottled on March 21 and is gluten free.

WINE PROFILE

This Sauvignon Blanc opens with floral notes of jasmine, orange blossom, and lemongrass, leading to bright fruit flavors of white peach and gooseberry, complemented by hints of green apple and passion fruit. The refreshing finish is beautifully balanced, making each sip crisp and vibrant.