



TECHNICAL NOTES

APPELLATION: St. Helena

VARIETALS: 100% Sauvignon Blanc

ALCOHOL: 14.5%

PH: 3.30

TA: 6.4 g/L

AGING: 6 months in 16% new French Oak

HARVEST DATE: August 21, 2024

VEGAN & GLUTEN FREE



NAPA VALLEY

Raymond

SMALL LOT

ST. HELENA SAUVIGNON BLANC
MADE WITH ORGANIC GRAPES
2024

ABOUT THE VINTAGE

In 2024, vineyards experienced a growing season defined by plentiful winter and spring rains that replenished soil moisture, followed by a hot, dry summer with sustained, above-average temperatures. These conditions accelerated ripening and increased vine stress, resulting in smaller berries and lighter yields. While yields were down, the concentrated fruit delivered intense color, rich flavors, and firm tannin structure, with careful canopy management, irrigation, and well-timed harvests proving essential for maintaining balance and preserving natural acidity.

CONVERSATIONS WITH THE WINEMAKER

The grapes for this Sauvignon Blanc was harvested on August 21 and sourced from a single block within our St. Helena Estate Vineyard, rooted in heavier clay soils that lend breadth, texture, and natural balance to the wine. Fermentation was carried out in a thoughtful combination of vessels—new French oak (including Ermitage), neutral French oak, and stainless steel—building layers of nuance and complexity while preserving freshness. The wine was aged sur lie for five to six months, enhancing mouthfeel and aromatic depth, before being blended and bottled on March 20, 2025, a leaf day.

WINE PROFILE

A captivating bouquet of sun-kissed white peach, coconut cream, and fragrant citrus blossom brushed with vanilla. The palate unfolds with silky notes of lemon custard and ripe pineapple, framed by a luxurious yet poised texture. Nuances of warm brioche and gentle spice lend depth, while a refined mineral edge carries through to an extended, seamless finish. Polished, expressive, and impeccably balanced.