

RAYWOOD

2022 SAUVIGNON BLANC



APPELLATION: Central Coast, California

ABV: 13%

TA: 0.66 g/100ml

pH: 3.49

RS: 0.08 g/100ml

OAK: N/A

OAK AGE: N/A

AROMA: Kiwi, grapefruit, tropical fruit

PALATE: Kiwi, quava, peaches, fresh herbs, crisp acidity

PAIRINGS: Grilled fish, roasted chicken, spinach enchiladas

SIZES AVAILABLE: 750ml & 20L keg

HARVEST NOTES: After 40 harvests one would think all possibilities would have been exhausted and there would be repeat scenarios. I may have to do another 40 to see that happen! Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. Our cluster counts were good, and the weather portended for an early harvest. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California and the vines struggled; the berries stayed small, and the yields shrunk. Harvest was still early. The resulting wines though are looking amazing with deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

The goal for the Raywood Sauvignon Blanc is to make a delicious, refreshing white wine that pairs with long, summer nights and refreshes the palate on warm summer days. A long, cool stainless-steel fermentation retains the citrus fruit aromas and natural acidity. This is a dry-yet-fruity wine with a mouth that is crisp and juicy with a fresh finish.

Raywood wines are hand-crafted from select vineyards from the Central Coast of California. The wines take advantage of the wonderful climate of warm invigorating days and cool nights. Raywood wines are produced by Castoro Cellars in Paso Robles, California.

Bright and playful. Chill, serve and enjoy!



TRUE TO THE VARIETY, RAYWOOD DELIVERS!