

RAYWOOD

2023 SAUVIGNON BLANC



APPELLATION: Central Coast, California

ABV: 14%

TA: 0.58 g/100ml

pH: 3.54

RS: 0.0 g/100ml

OAK: N/A

OAK AGE: N/A

AROMA: Citrus, stone fruit, grassy notes

PALATE: lime peel, green pear, fresh herbs, crisp acidity

PAIRINGS: Grilled fish, roasted chicken, spinach enchiladas

SIZES AVAILABLE: 750ml & 20L keg

HARVEST NOTES: Harvest 2023 caught us all by surprise. Most growers, including us, received early crop estimates that projected a small harvest like 2022. That news prompted Bimmer and I to camp in our vineyards and do long walks amongst the vines. My depression was soon relieved! The clusters were large with nice juicy berries. We had a cool and late spring, so the vines took more time to ripen due to an extended bud break followed by a mild summer. Without any heat waves and plenty of water in the soil from the wonderful 40 inches of rain the canopies and clusters grew and grew. The long hang time in cooler weather allowed the grapes to produce dark and rich colors along with beautiful tannins in the red wines. Even though it took a long time ripen, the grape sugars were exactly where we wanted them. 2024 will be exceptional in many ways

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!