

Raeburn
WINERY



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SAUVIGNON BLANC

2023 | NORTH COAST

VINIFICATION:

Once the Sauvignon Blanc grapes have reached optimal maturity, we harvest at night to assure balanced sugar and acidity. Doing this allowed us to enhance the grapes' delicate aromatics. In the winery, the fruit was cold fermented in stainless steel tanks (58°F) to enhance the varietal's natural citrus notes. We carefully select Sauvignon Blanc grape lots and monitor maturity to ensure they don't over ripen and use yeast strains that result in bright aromatics with lively acidity.

VINTAGE:

The 2023 vintage is exceptional with harvest starting on August 24th marking the start of another record-breaking season. The year began with above-average rainfall and below-average temperatures, which delayed the harvest past the early-August norm of previous years. A mild spring and summer allowed for extended hang time, contributing to the exceptional quality of the fruit. Despite a late start, the cooler weather continued, providing ideal conditions for the grapes to achieve proper balance and brix. The harvest extended well into fall, with some frost concerns due to cool nights. However, the overall wet and cool weather led to a harvest that is predicted to be outstanding in both quality and quantity. The 2023 vintage will be one of the finest in years, producing wines with beautiful flavors, vibrant acidity and remarkable balance.

WINEMAKER NOTES: Light straw color, Raeburn North Coast Sauvignon Blanc has aromatic notes of white flowers and citrus. A bright and round mouthfeel with tropical notes of guava, Meyer lemon and key lime are followed by a crisp finish.

TECHNICAL DETAILS

ALC: 13.5% PH: 3.54 TA: .59g/L

WINEMAKER: Steven Urberg

VARIETAL COMPOSITION: 100% Sauvignon Blanc

AVA: 67% Lake County, 33% Napa Valley