



2005 Late Harvest Sauvignon Blanc

In the Vineyard

The premiere vintage of Late Harvest Sauvignon Blanc from Raymond Vineyards is comprised entirely of Monterey County fruit from a neighboring property to our Estate vineyards in the Gonzales area. The vineyard is located just inland from the Monterey Bay receiving warm sunny afternoons with cool Pacific breezes followed by foggy nights.

The 2005 growing season was marked by cool spring weather extending ripening periods by several weeks. The grapes for this wine were picked at the end of November. Mature fruit was given a longer hang time developing complex, intense fruit characteristics.

Conversations with the Winemakers

In order to produce a late harvest wine that balances sweetness with natural acidity, grapes were hand-selected in the vineyards and then gently pressed over several hours. After pressing, the wine underwent a very slow fermentation over six weeks at the low temperature of 60° and held in stainless steel tanks until bottling, enhancing the fruit forward flavors.

Wine Profile

This special wine opens with pleasant aromas of pears, honey and floral accents of lilacs and violets. Full-bodied with balanced flavors of apples, dried apricots, honey and hints of pineapple and vanilla in the long, smooth finish.

Food Pairing

This luscious wine will pair well with a cheese course consisting of Brie, St. André and other rich, soft cheeses. Also a perfect match with fruit based desserts such as apple tart, peach cobbler with vanilla ice cream or a cheesecake topped with strawberries.

Cellaring Potential

The Late Harvest Sauvignon Blanc is enjoyable upon release. Over time the color deepens and the apricot and honey flavors will become more pronounced. Best when enjoyed within 3-5 years of the vintage date.

Technical Notes

Appellation:	100% Monterey County
Blend:	100% Sauvignon Blanc
pH:	3.23
Total Acidity:	0.75 g/100ml
Brix at harvest:	28.1
Brix at bottling:	9.4
Residual sugar:	9.39 g/100ml
Wine Alcohol:	12.5 %
Production:	220 cases
Release Date:	June 2006