



2025 SAUVIGNON BLANC

WINEMAKING NOTES

FRUIT 100% Sauvignon Blanc
(46% Napa County, 54% Lake County)

VINEYARD Fruit for this wine is sourced from select sites throughout Napa and Lake Counties as well as from our own vineyard in Rutherford.

HARVEST Harvest Dates: August 15 – September 23, 2025
Average Degrees Brix: 22.3

WINEMAKING Grapes were harvested at night and the early morning to preserve quality and character. All fruit was whole cluster pressed, settled, and then racked off lees prior to fermentation. Fermentation took place in stainless steel tanks at moderate temperatures using a mix of specially selected yeasts to enhance the inherent aroma and flavor profile of Sauvignon Blanc.

AGING Aged on light lees in stainless steel tanks prior to blending and bottling.

TASTING NOTES Jasmine and pomelo notes first appear on the nose underlined with hints of passion fruit. On the palate, bright fruit characters of clementine, white nectarine, and grapefruit rind are complemented by a creamy mouthfeel with a touch of minerality. This classic Sauvignon blanc is a delight on its own and pairs beautifully with a range of cuisines.

