

# 2025 SAUVIGNON BLANC RESERVE NAPA VALLEY

Bursting with flavors of lemon curd, poached pear, pineapple, white peach, and lime zest, our Sauvignon Blanc Reserve is both vibrant and expressive. Aromas of Bosc pear, key lime, kiwi, tangerine, lemon verbena, and candied ginger add layered complexity. Crisp and Medium-bodied, it concludes with bright acidity and refreshing minerality.

## VINEYARDS & VINTAGE

Ample winter rainfall gave vines an abundance of water for healthy growth with minimal irrigation throughout most of the growing season. Summer temperatures remained below average, with very few heat spikes, for slow but steady canopy and fruit development. Cooler temperatures persisted throughout harvest which allowed for extended ripening that preserved fresh acidity. As a result, our 2025 Sauvignon Blanc showcases a dynamic range of flavors, radiant acidity, and crisp, mineral texture.

## WINEMAKING

Hand-picked clusters are harvested at night to keep fruit cool and preserve fresh flavors, aromas, and acidity. Whole cluster pressing for highest quality juice with minimal extraction of phenolic compounds that can add astringency and bitterness. Our Sauvignon Blanc is fermented in stainless steel tanks and concrete fermentation vessels with careful temperature control to ensure full development of varietal character and preserve aromatic purity.

## GRAPE VARIETY

100% Sauvignon Blanc

## VINEYARDS

## HARVEST DATES

August 21 – September 12, 2025

## WINEMAKER

Niki Williams

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NOTES	
ALCOHOL	13.7%
ACIDITY	.690/100 ml
PH	3.20
BOTTLED	March 2, 2026
AGING	4 months in concrete eggs (60%), French oak barrels (33%), and stainless steel tanks (7%)