



2025 SAUVIGNON BLANC

Dry Creek Valley



HISTORY

Our delicious Dry Creek Valley Sauvignon Blanc reflects the vision of our second generation. Crafted from distinct vineyard sites, this elegant blend incorporates two intriguing Sauvignon Blanc clones: Sauvignon Musqué and Sauvignon Gris. The Sauvignon Musqué gives a vibrant and juicy weight to the palate. Just as some of the finest chateaux in Bordeaux use Sauvignon Gris, we also love the texture it provides our final blend.

GROWING SEASON

After steady winter rains and early springtime warmth, bud break arrived about 1 week ahead of historical averages. Mild and balanced weather throughout bud break and flowering contributed to a full, even fruit set, and a healthy crop overall with good yields. The summer was especially cool with very few heat spikes. This led to consistent and even ripening. While grapes for sparkling wine and a few Sauvignon Blanc vineyards were harvested in mid-late August, the majority of our vineyards ripened 1-2+ weeks later than normal. The cool growing season and long hangtime allowed for uniform ripening, and resulted in grapes with bright acidity and complex flavors. We were able to get the last of our Cabernet Sauvignon harvested prior to the October rains, and we are excited about the quality and potential of the 2025 vintage.

WINEMAKER COMMENTS

This Sauvignon Blanc opens with aromas of pineapple-guava, passionfruit, white peach and ruby grapefruit layered with floral notes of jasmine, geranium and hibiscus. Fresh herbal hints of cilantro stem, tomato leaf and white pepper mingle with wet gravel minerality. The palate is lively and complex, showing vibrant citrus, tropical fruit, Meyer lemon, lime curd and tart tangerine, with brisk, mouthwatering acidity and a long, refreshing finish.

BLEND

99% Sauvignon Blanc
1% Semillon

FERMENTATION

82% stainless steel fermented at an average of 52°F for 22 days; 18% barrel fermented at an average of 62°F for 16 days.

BARREL AGING

5 months in acacia, chestnut and neutral French oak barrels

ALCOHOL | 13.5%

BRIX | 23.0

PH | 3.38

TA | 6.5 g/L

HARVEST DATES

August 30–September 25, 2025

VINE AGE | 4-26 years

SOILS

Gravelly loam, valley floor, ancient alluvial

PREVIOUS VINTAGE:

91 **90**
POINTS POINTS
WINEENTHUSIAST WineSpectator