



Brix At Harvest ————— 23.2°
Total Acidity ————— 6.4 G/L
pH ————— 3.23
ALC ————— 13.6%

2025 SAUVIGNON BLANC California

Style

Crisp, bright, and refreshingly easygoing. This Sauvignon Blanc leans into vibrant citrus, tropical lift, and clean, zesty acidity. It's fresh, expressive, and made for those moments when one glass turns into two - no overthinking required.

Vineyards

Sourced from Ryer Island in the Sacramento Delta alongside select vineyard sites in Sonoma County, where warm sunshine meets cool, marine-influenced breezes. These regions work together to deliver fruit with bright aromatics, fresh acidity, and a naturally vibrant profile.

Vintage

The 2025 California growing season delivered a cool, steady rhythm from bud break through harvest. Mild temperatures and minimal heat events allowed grapes to ripen slowly and evenly, preserving bright acidity, balanced structure, and vibrant expression. Across the state, wines lean toward elegance, freshness, and true vineyard character.

Composition

100% Sauvignon Blanc

Winemaking

- Gently whole cluster pressed to stainless steel tanks
- Native yeast fermentation in stainless steel to dryness
- Aged sur-lie for 3 months
- No ao, no malolactic fermentation

Tasting Notes

Juicy tropical notes of kiwi and guava lead the way, layered with a floral lemonade lift. Bright acidity keeps everything fresh and lively, finishing clean with a crisp, refreshing edge.

Pairing Suggestion

- **Sushi with spicy mayo** - Bonus points if it's eaten out of a takeout box.
- **Green Goddess dip + kettle chips** - For a snack that says, "I care."
- **Avocado Toast + Chili Crisp** - Classic. Iconic. Endlessly rewatchable.
- **Lime popsicle + a pool floatie** - Preferably both in hand.

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