



SAUVIGNON BLANC, NAPA VALLEY 2025

Batch #211 “The House”

Our 14th vintage release Sauvignon Blanc draws inspiration from fine white Bordeaux. Whole clusters were gently pressed, and the juice was fermented in a combination of neutral French oak barrels and concrete eggs. The wine rested on its lees for 4 months, with monthly bâtonnage to enhance texture and depth.

2025 VINTAGE

2025 vintage was a standout year. A generous winter replenished soil moisture, setting the vines up for healthy growth and resilient canopies. The growing season unfolded with steady warmth and well-timed diurnal shifts, allowing for long hang time and gradual phenolic development. Harvest conditions favored optimal ripeness, delivering wines with vivid color, layered aromatics, and a refined richness that speaks to both power and elegance.

THREE VINEYARDS

-Rutherford: Blessed with sandy-clay loam soil that proved over the years to be an ideal spot for growing world class Sauvignon Blanc.
CCOF (California Certified Organic Vineyard)

-Oakville: A tiny lot of Sauvignon blanc surrounded by prime land of Cabernet, on the north west corner of Oakville.
USDA Certified Organic

-Carneros: Located in the north end of Carneros, on the Napa side, right on the foothills of Mount Veeder and Mayacamas mountains.

TASTING NOTES

Enticing aromas of passionfruit, pomelo and bergamot leap from the glass. The palate opens with a burst of citrus and ripe tropical flavors, highlighted with notes of guava, mango and papaya that glide into a long, mouthwatering and zesty finish.

- Production: 4200 cases
- Alc 13 %
- Available in 750ml and 19.5L kegs
- Low Sulfites, Free SO₂ at 23ppm, TAL 5.7g/L, PH: 3.28

