



2025 MILLER RANCH

SAUVIGNON BLANC

WINEMAKING

VARIETAL COMPOSITION

96% Sauvignon Blanc, 2% Semillon,
2% Chenin Blanc

BRIX AT HARVEST

Average 22.7°

VINIFICATION

75% stainless steel,
25% neutral French oak

pH: 3.33

TA: 5.69 g/L

ALCOHOL: 14.2%

WINEMAKER

Alison Rodriguez

VINEYARDS

100% of Silverado wines are estate grown and certified sustainable.

MILLER RANCH VINEYARD (100%) – Miller Ranch Vineyard is south of Yountville, nestled between the Napa River and Hopper Creek. The property was originally a wedding gift to David and Sarah Dunlap from Sarah's father, and was first planted to vine in the 1870s. Silverado Vineyards purchased the land and restored the vineyards for the estate in 1976.

SOILS + CLIMATE

Yolo Loam and Clear Lake Clay drained soils are silty, cool and deep -- perfect for aromatic white wines. Open to the south, the vineyard enjoys the benefit of bay breezes and fog, which contribute to the wine's green citrus and melon notes and bright minerality.

VINTAGE

A landmark "cool climate" vintage for Napa, 2025 benefited from steady winter precipitation and a mild summer. This extended hang time fostered exceptional flavor development and color saturation. By allowing the fruit to remain on the vine through an elongated harvest, we achieved natural acid balance and superior aromatic retention, resulting in a refined, site-specific expression of Sauvignon Blanc.

TASTING NOTES

The 2025 Miller Ranch Sauvignon Blanc leads with an expressive bouquet of grapefruit, pomelo, and zesty lime, complemented by tropical notes, ripe Bartlett pear, and fresh melon with a subtle hint of spring grass. The palate opens with a bright, round entry, unfolding into classic succulent citrus, lemon-lime zest, and layers of stone fruit. This vibrant profile culminates in a crisp, mineral finish that beautifully balances the wine.

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