

CHATEAU ST JEAN

2025 LE BLANC

SAUVIGNON BLANC

SONOMA COUNTY

Our roots are in Sonoma County. We have made wines from the region's diverse vineyards for over 50 years, starting in 1973. A fine wine estate with European style, we are proud to produce balanced and elegant wines, a hallmark of Chateau St. Jean. Our single-vineyard and blend expressions celebrate Sonoma County's distinctive, world-class growing region, and the special vineyard sites in which our grapes are grown.

VINEYARDS

The fruit for this wine comes primarily from Sonoma County, with 67% of the fruit from the Russian River Valley and 10% from the Sonoma Valley sub-AVAs. The balance (23%) was harvested from the Napa Valley.

VINTAGE

The 2025 growing season was defined by steady winter rains and a mild, balanced summer, creating ideal conditions for consistent ripening and exceptional flavor development. Minimal frost risk and the absence of heatwaves allowed the vines to progress evenly, while cool late-summer and early fall evenings preserved the region's signature acidity and structure. Although forecasted October rainstorms prompted an accelerated harvest, ripening remained uniform and fruit quality was outstanding.

WINEMAKING

We achieved beautiful balance in this wine by fermenting 77% in stainless steel for brightness and purity of fruit, and 23% in neutral French oak, adding texture and creaminess. This wine does not go through malolactic fermentation.

TASTING NOTES

This Bordeaux-style white blend comprised of 90% Sauvignon Blanc (46% Musque clone and 44% Sauvignon Blanc) and 10% Semillon, presents an incredibly fragrant nose defined by zesty citrus and delicate floral notes, with alluring hints of honey and apricot. The palate reveals sophisticated layers of lime, honeysuckle, and apricot, beautifully accented with honey and subtle dried herb for added complexity. This wine maintains a bright balanced acidity and distinct notes of refreshing minerality, all culminating in a crisp, clean finish. Enjoy with oysters on the half shell with mignonette sauce, fresh spring rolls with peanut sauce, or pan seared pork cutlets with braised leeks and beurre blanc sauce.

2025

APPELLATION	Sonoma County
VARIETAL	90% Sauvignon Blanc, 10% Semillon
AGING	77% Stainless steel, 23% neutral French oak
ALCOHOL	14.2%
T.A.	6.0 g/L
PH	3.36
PRODUCTION	221 cases