

# Sonoma Coast

## VINEYARDS

### 2025 SAUVIGNON BLANC SONOMA COAST • SONOMA COUNTY



**SONOMA COAST** There are many rigorous challenges of growing fruit in this dramatically cold environment on the far western reaches of Sonoma County, but they are well worth the risk. We rise to the challenges of the Sonoma Coast to produce wines with fully ripened fruit at lower brix, mature flavors, and tannins, that are balanced by a high-acid profile.

**VINTAGE** The 2025 growing season was defined by unique weather patterns, characterized by high winter rainfall followed by an unusually cool spring and summer. This extended the ripening process, allowing the grapes to develop deep complexity and nuance while retaining excellent natural acidity.

**WINEMAKING** This Sauvignon Blanc was crafted with a focus on aromatic purity and texture. The fruit was hand-picked at night into half-ton bins to maintain freshness before a gentle two-hour press. Following an overnight chill at 50°F and a clean racking, the juice was inoculated with VL3 yeast and fermented in stainless steel drums. This vessel choice preserved the wine's vibrant aromatics and natural while strictly avoiding malolactic fermentation to retain a crisp profile. The wine then aged in these drums for five months, with weekly to biweekly stirring for the first two months, then monthly—to build a sophisticated mouthfeel prior to final blending and bottling.

**WINE** The 2025 Sauvignon Blanc opens with an expressive bouquet of lemon zest, grapefruit, and passion fruit, underscored by classic notes of gooseberry. On the palate, the wine is lively and crisp, driven by bright acidity that carries flavors of lime, mango, and tropical guava. This refreshing profile culminates in a long, juicy finish, making it an exceptional partner for seafood. It is particularly well-suited for oysters, crab, or a grilled fillet of salmon.

**COMPOSITION** 100% Sauvignon Blanc

**VINEYARDS** Chalk Hill Block Q

**CLONES** 1

**AGING** Stainless steel

**pH** 3.61 | **TA** 6.5 g/L | **ALCOHOL** 15.0%