



## 2025 Sauvignon Blanc California

HARVESTED: September 16th, 2025

VINEYARD: Santa Cruz Mountains, Clements Hills

SOILS: loamy clay

BOTTLED: February 2026, 300 cases

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.2%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

### VINTAGE NOTES

The 2025 growing season in the Santa Cruz Mountains was shaped by a cool, extended spring and steady summer moderated by strong marine influence. Even budbreak and moderate temperatures encouraged slow, deliberate ripening, preserving natural acidity and aromatic lift. A brief warm spell at the onset of harvest gently advanced maturity without compromising balance, allowing flavors and tannins to develop harmoniously. With a dry, temperate picking window overall, the vintage reflects both freshness and depth, capturing the mountain's signature structure and clarity.

### WINEMAKING NOTES

Grape clusters were hand picked, destemmed, sorted, and gently pressed in our 1 ton basket press. The juice was chilled and left to settle for 24 hours. Following settling the juice was racked clean and fermented in stainless steel and neutral oak. The wine rested in neutral oak barrels for five months aging before being gently fined and filtered prior to bottling.

### TASTING NOTES

The 2025 Sauvignon Blanc from the Santa Cruz Mountains is vibrant and aromatic, with notes of lime zest, white peach, and fresh-cut herbs. Crisp acidity and a subtle mineral edge carry through a clean, refreshing finish marked by citrus and a touch of coastal salinity.

### CELLARING

Not intended for aging. Drink now.