



2025 ESTATE SAUVIGNON BLANC

2025 VINTAGE ACCOLADE

93 Points, *Tasting Panel*

“Powdery vanilla and white tea flowers coat the tongue. Frisky acidity cleanses, while lemon bar and white cherries add fruity charm.” – *Meridith May*

ADDITIONAL ACCOLADES

2025 Vintage	92 Points	James Suckling
2024 Vintage	93 Points	The Tasting Panel
2024 Vintage	91 Points	James Suckling
2024 Vintage	90 Points	Wine Enthusiast

TASTING NOTES

Expressive and inviting, this Sauvignon Blanc bursts from the glass with generous aromas of key lime, orange zest, fresh pineapple and hints of guava. The palate is vibrant and energetic with succulent flavors of tangerine, meyer lemon and honeysuckle balanced by bright, lively acidity. The finish is long, juicy and mouthwatering, a showcase of just how exceptional Sauvignon Blanc from Rutherford can be.

WINEMAKING NOTES

This wine captures the purest expression of fruit, offering a layered snapshot of the varietal as it ripens on our Rutherford estate. To achieve depth and balance, we harvest in multiple passes – early picks preserve bright acidity and citrus notes, the mid-harvest selection highlights optimal varietal character, and the final pick brings richer tropical tones. Hand-harvested and gently pressed as whole clusters at low pressures, the grapes then undergo slow, cool fermentations to enhance aromatic complexity while preserving a crisp, clean mouthfeel.

VINTAGE & VITICULTURE

The 2025 vintage stands out as an exceptional year, shaped by timely rainfall, moderate warmth, and consistently cool nights. Winter rains replenished the soils, leading to an even budbreak and strong early growth, while ideal flowering conditions delivered balanced yields. A warm but steady summer allowed for slow, even ripening, preserving vibrant acidity and encouraging full flavor development. As the season progressed, careful canopy management and precise vineyard decisions became essential, culminating in a tightly timed harvest ahead of an October rain event. The result is a true “winemaker’s vintage,” where every decision carried weight. The white wines from 2025 are bright, aromatic, and poised to stand as a benchmark year for the category, capturing the energy and clarity of the vintage.

VARIETAL:

100% Sauvignon Blanc

APPELLATION:

Rutherford, California

WINEMAKERS:

Thomas Rivers Brown *Consulting*
Jeff Plant *Estate*

FERMENTATION:

5 Months, 100% Stainless Steel

RELEASE DATE:

June 2026

ALCOHOL:

14.1%

SRP: \$30.00

Certified Napa Green

Certified Fish Friendly

Gluten Free



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PREVIOUS VINTAGE ACCOLADES

2024 Vintage	93 Points	The Tasting Panel
2024 Vintage	91 Points	James Suckling
2024 Vintage	90 Points	Wine Enthusiast
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2023 Vintage	92 Points	James Suckling

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