

PINE RIDGE

VINEYARDS

2025 Napa Valley Sauvignon Blanc

Our Napa Valley Sauvignon Blanc originates from Napa Valley's Oak Knoll district and our estate vineyards in Rutherford and Carneros. Oak Knoll is renowned for its ideal balance of cool and warm weather, ensuring the fruit retains vibrant acidity while still developing rich fruit flavors. Our Carneros Vineyard is a cooler climate site that contributes citrus zest and mineral aromatics, and mouthwatering acidity. In contrast, our warmer Rutherford estate brings riper, juicy fruit characters. Together, we are able to craft an elegantly balanced wine with layered citrus, stone fruit and tropical notes and a plush mouthfeel with bright acidity throughout.

Viticulture & Winemaking

Our Napa Valley Sauvignon Blanc was harvested from September 2 through September 27. Grapes were picked at daybreak, with dry ice added to the bins to minimize oxidation. Once brought to the winery, they were whole-cluster pressed using a reductive (oxygen-free) method, then cold-settled for 24 to 48 hours. The juice was spontaneous-yeast, barrel-fermented in one-third new French oak, one-third neutral oak, and one-third stainless-steel barrels. This mix of fermentation vessels allowed the bright fruit character to shine while integrating complexity and texture. The wine did not undergo malolactic fermentation and was stirred every other week for four months before racking and bottling in early May. It was sterile-filtered at bottling to preserve vibrancy and prevent malolactic fermentation in the bottle.

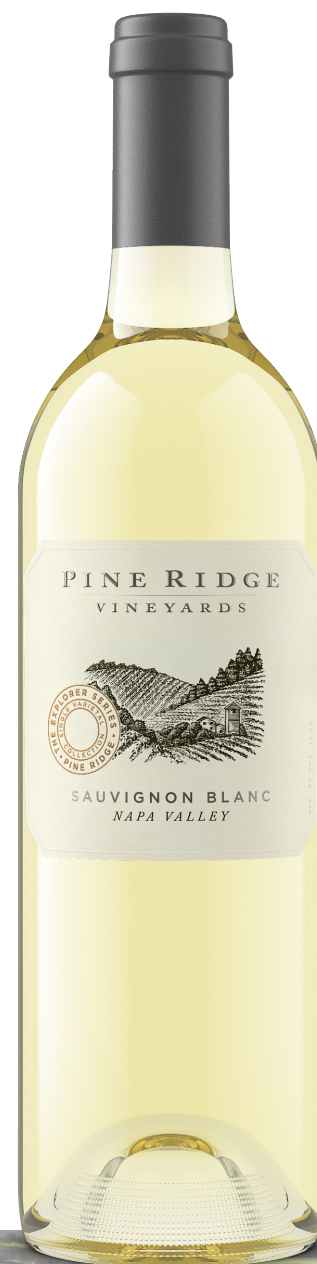
Tasting Notes & Food Pairings

The 2025 Sauvignon Blanc opens with expressive aromas of apricot and lemon verbena, layered with hints of vanilla, toasted marshmallow, and a mineral edge that calls to mind lava rock and quartzite. Accents of saline, lemon and lime zest, and juicy cantaloupe add brightness and a sense of discovery to the bouquet. On the palate, the wine is vibrant and focused, propelled by zippy acidity that brings energy and definition. A core of ripe melon and citrus offers depth and texture without losing freshness, creating a wine that feels both lively and deeply rooted. The finish is long, clean, and mineral laced, leaving an impression of citrus oils and stony terrain. Enjoy now through 2029 for its youthful drive and unfolding complexity. Pair with citrus and stone fruit pavlova, or prosciutto and melon for a sweet savory contrast.

Analysis

VARIETALS
100% Sauvignon Blanc

ALCOHOL	14.5%
TA	6.2 g/l
pH	3.15



KEY BRAND FACTS

- Sourced from our premier sites set throughout the Napa Valley
- Napa Valley pioneer with over 40 years' experience
- Napa Green Winery Certified

