



2025 Sauvignon Blanc, Yakima Valley

The 2025 Sauvignon Blanc lifts with aromas of kiwi, lemon, pineapple and stone. The mouthfeel is carefully balanced with food-friendly acidity and flavors of hay, peach skin, and ruby grapefruit.

Blend

100% Sauvignon Blanc

Vineyards / AVA

Lonesome Springs Ranch, Yakima Valley

Fermentation Notes

100% stainless steel fermented on five large basalt rocks with clay deposits from the vineyard and aged on the lees for five months; minimally fined; Vegan.

Bottled

April 2026

Wine Analysis

12% alc./vol.

Ingredients

Machine-harvested Sauvignon Blanc grapes, yeast, yeast food, tartaric and malic acid, water, sulfur dioxide

Production

506 cases of 750ml, and 169 cases of 375m.