



2025 Napa Valley Sauvignon Blanc, Salvador Creek Vineyard

- Moderate alcohol and mouthwatering acidity, stony minerality.
- CCOF Certified Organic grapes. Estate grown using regenerative farming practices. Vegan.
- The pH is 3.1, the TA is 8.4, and the alcohol is 13.0%. Only 219 cases produced.
- Barrel fermented, native yeast, no new oak.

This wine is traditional, old school Sauvignon Blanc: focused, racy, mineral. It's not a tropical pina colada...the beach town where you'll want to drink this wine is San Francisco, washing down oysters as you watch the cool fog stream past.

The Salvador Creek Vineyard produces Sauvignon Blanc that is crisp and mineral, the tremendous natural acidity tempered with a broad stony texture. Flavors include Meyer lemon, grapefruit, key lime, and pineapple.

The fruit was very lightly whole-cluster-pressed. Barrel fermented in neutral French oak barrels, aged on their lees, with no stirring, until bottling. To preserve all the freshness and acidity the wine was prevented from going through malolactic fermentation. After ten months of barrel aging, the wine was filtered to prevent further malolactic fermentation, and then bottled.

This is a serious age-worthy Sauvignon Blanc. It should be consumed a little less cold than many whites, the way you would white Burgundy, even decanted for a half hour to open it up.

The Vineyard

The Sauvignon Blanc comes from the Salvador Creek Vineyard, which sits on a streak of alluvial silt and gravel in the center of the valley floor, in the cool southern mouth of the Napa Valley, adjacent to the Matthiasson Vineyard. It is right in the path of the daily wind current that pulls up through the valley from the San Francisco Bay towards the warmer areas of St. Helena and Calistoga, 20 miles away at the other end of the valley. No-till bunch grasses are planted under the vines to compete for moisture and nutrients and encourage the roots to forage down deep in the gravelly soil.