

SONOMA=CUTRER®



# Sonoma County

VINTAGE 2025 · SAUVIGNON BLANC

Sonoma County's diverse microclimates, soil types and proximity to coastal influence provide the ideal setting for crafting delightfully crisp Sauvignon Blanc. Perfect for sunny afternoons and effortless enjoyment, this wine offers a vibrant expression of the region with every sip.

#### VINTAGE OBSERVATIONS

The winter of 2025 was notably cold, delaying bud break by about a week. Spring brought mild conditions, allowing vine growth and phenological development to progress steadily through early June. As summer unfolded, stronger coastal influences moderated temperatures and gently extended the ripening period, slowing sugar accumulation and promoting balanced maturity. September, our peak harvest window, delivered largely beautiful weather, with occasional light showers. While the rainfall gradually accumulated, grape maturity had already reached an ideal point by the time we began full-scale picking. The 2025 vintage of Chardonnay, Sauvignon Blanc, and Pinot Noir is showing exceptional quality during aging, with excellent structure and balance that point toward impressive aging potential.

#### WINEMAKING PROCESS

To preserve their freshness and vibrant aroma, grapes were harvested in the cool hours of early morning and late evening. At the winery, they underwent a soft pressing cycle to extract the juice. Fermentation took place in cool stainless steel tanks over 2-3 weeks, maintaining the wine's bright fruit and floral notes. After fermentation, the wine rested briefly on its lees to enhance texture before being racked and blended back into stainless steel. With no oak aging, it retains its pure fruit expression and crisp acidity.

#### TASTING NOTES

This wine opens with vibrant aromas of lime zest, grapefruit, lychee, kiwi, and crisp green apple. On the palate, fresh pineapple and key lime take the lead, accented by a touch of lemongrass. A medium mouthfeel and soft texture are framed by citrus-laced acidity, carrying the wine through a bright, refreshing finish.

**COMPOSITION:** 100% SAUVIGNON BLANC

**FERMENTATION:** AGED 3 MONTHS IN STAINLESS STEEL TANKS

**ALCOHOL:** 13.2% · **TOTAL ACIDITY:** 6.62 G/L · **PH:** 3.34

**RESIDUAL SUGAR:** 2.10 G/L



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