



DECODED

2025 NAPA VALLEY SAUVIGNON BLANC

BLEND: 100% Sauvignon Blanc

AGING: Aged in 100% stainless steel

ALCOHOL: 13.5% By Vol.

pH: 3.25 **ACIDITY:** 6.2 g/mL **RESIDUAL SUGAR:** 4.5 g/L

FOOD PAIRINGS: Seafood, goat cheese salads, and light pasta dishes

ACCOLADES:

93 POINTS
THE **tastingpanel**
MAGAZINE

VINIFICATION & MATURATION: Harvested at optimal ripeness from select vineyards that benefit from the cool, foggy mornings and warm afternoons of Napa Valley, ensuring a balance of acidity and intense flavor development. Upon arrival at the winery, the grapes were quickly pressed to extract the juice while minimizing contact with the skins, preserving the delicate varietal flavors and aromas. The juice was then fermented in stainless steel tanks at low temperatures to retain the crisp, fresh characteristics typical of Sauvignon Blanc, emphasizing its zesty citrus and herbal notes.

WINE NOTES: A bright, pale straw color with hints of green, reflecting its youthful freshness. The nose is alive with zesty aromas of lime, grapefruit, and freshly cut grass, complemented by subtle floral notes and a hint of green bell pepper, adding complexity and depth. On the palate, this Sauvignon Blanc is crisp and lively, with a sharp acidity that enhances the citrus and tropical fruit flavors, such as passion fruit and kiwi. The finish is clean and invigorating, with a mineral undertone that lingers, providing a refreshing and lasting impression.



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