SEBASTIANI

VINEYARDS & WINERY

2025

SAUVIGNON BLANC

DRY CREEK VALLEY

TECHNICAL DETAILS

APPELLATION
Dry Creek Valley

COMPOSITION
100% Sauvignon Blanc

COOPERAGE
Stainless steel fermented and aged

ALCOHOL
13.5%

TA
6.08 g/L

pH
3.3

BOTTLING DATE
January 27, 2026

CASES PRODUCED
137

Vineyards

Sauvignon Blanc thrives in Dry Creek Valley's climate which is characterized by significant diurnal temperature variation. The vines benefit from long, warm days that ensure full ripeness and intense fruit flavors, followed by cool nights and morning fog that preserve the grape's signature bright acidity. Deep, well-draining alluvial soils—such as Yolo loam and gravelly sandy loam—impart a distinct minerality and complex aromatics to the wine.

Vintage

A "textbook" year for Sonoma County, the 2025 vintage benefited from a gentle, extended maturation period. Abundant winter precipitation gave way to a temperate spring and summer, providing a stress-free environment for the vines to flourish. Cool coastal influences during the final ripening phase preserved the vibrant acidity and nuanced aromatics that are the hallmark of this region. The fruit quality was exceptional, yielding wines of profound complexity and elegance.

Winemaking

The fruit for our 2025 Sauvignon Blanc was harvested August 27th. To maintain freshness and preserve the distinct characteristics of the varietal, we aged in 100% stainless steel and minimized exposure to oxygen, aiming to create a crisp, fresh style.

Winemaker's Notes

The 2025 Sauvignon Blanc opens with vibrant, classic aromas of zesty lime and freshly cut grass. On the palate, the wine is remarkably crisp and refreshing, offering layered notes of grapefruit peel and kiwi complemented by an enticing herbaceousness. The finish is long and bright, accented by a subtle touch of tropical pineapple and a cooling hint of melon and cucumber. Pair this versatile wine with an orange fennel salad, seared scallops with asparagus, or grilled white fish with lemon and herbs.