

2025 Sauvignon Blanc

Estate Grown | Lodi, California



OAK FARM
VINEYARDS



Tasting Notes

A lively Sauvignon Blanc with unmistakable varietal character. Aromas of green apple, grapefruit zest, and subtle herbaceous pyrazine notes leap from the glass. The palate is bright, finishing crisp and refreshing.

Vineyard Notes

The grapes come from Oak Farm Estate Vineyard, from the Sauvignon Blanc block located near the exit of the property. The grapes are sustainably farmed under the Lodi Rules. The vines are trained on VSP trellis system, and during growing season leaves were pulled and clusters were thinned to promote quality of the grapes.

Winemaker Notes

Grapes were hand picked and gently whole cluster pressed into a temperature controlled stainless steel tank. The juice was settled, then fermented slowly at cool temperatures to preserve aromatic purity. After fermentation, the wine was aged on light lees in a stainless steel tank. Prior to bottling it was gently racked and filtered, then held cold until an early bottling in February to maintain freshness and liveliness.

Vintage: 2025

Varietal: Sauvignon Blanc

Appellation: Lodi (Mokelumne River)

Harvest Dates: 8/25/2025

Fermentation: Inoculated

Aging: Stainless Steel

TA: 6.6 g/L

pH: 3.43

Alcohol: 14.0%

Residual Sugar: 0.01%

Bottling Date: 2/19/2026

Cases Produced: 475

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