



Lupin Ranch

2025 Sauvignon Blanc

NAPA VALLEY



Vineyards

The source of our 2025 Sauvignon Blanc is the McGah Vineyard in Rutherford. Its sun-drenched days and cool evening temperatures, creating a long growing season that allows Sauvignon Blanc to develop depth and concentration while retaining natural acidity. The pronounced diurnal shift is central to the vineyard's character, with daytime warmth encouraging ripe citrus and orchard fruit while nighttime cooling preserves freshness, aromatics, and balance.

Varietal Composition

100% Sauvignon Blanc

Winemaking

The hand picked fruit was whole cluster pressed and the juice moved to a stainless steel tank to chill and settle over night. The clear juice was then inoculated and fermented slowly at a cool temperature to preserve aromatics and freshness. Malolactic fermentation was blocked and the wine aged in tank for 4 months prior to filtering and bottling.

Tasting Notes

The 2025 Napa Valley Sauvignon Blanc offers vibrant aromas of white peach, fresh pear, and citrus blossom with a subtle mineral lift. Bright and refreshing on the palate, layers of lemon, grapefruit, and crisp orchard fruit are framed by lively acidity and a clean, focused texture. Fermented and aged entirely in stainless steel, the wine preserves the purity of the fruit and finishes with refreshing citrus-driven length and energy.

Technical Data

pH: 3.36 Alc: 13.8%

