



## 2025 Sauvignon Blanc Pigatus Vineyard, Sonoma Mountain

### Vineyard Details

|                  |                                           |
|------------------|-------------------------------------------|
| <b>Vineyard</b>  | Pigatus                                   |
| <b>Planted</b>   | 2011                                      |
| <b>Elevation</b> | 815 Feet                                  |
| <b>Clone</b>     | 1                                         |
| <b>Soil</b>      | Sandy Loam, Clay Loam, and Volcanic Rocks |
| <b>Harvest</b>   | September 23 <sup>rd</sup>                |

### Winemaking Details

|                        |                                           |
|------------------------|-------------------------------------------|
| <b>Barrel Aging</b>    | 11 Months in French oak barrels - 33% new |
| <b>pH</b>              | 3.22                                      |
| <b>Alcohol</b>         | 12.8%                                     |
| <b>Bottling</b>        | August 12, 2026                           |
| <b>Production</b>      | 80 Cases                                  |
| <b>Drinking Window</b> | 2026 - 2036                               |

### Growing Notes

At roughly 850 feet of elevation, the family-owned, organically farmed Pigatus Vineyard is located in the Sonoma Mountain AVA. This vineyard's unique windswept landscape allows us to pick with balance and complexity while maintaining beautiful acidity. The name Pigatus is a nod to John Steinbeck, who often marked his personal letters with a stamp that bore the Latin phrase “Ad Astra Per Alia Porci” – or “to the stars on the wings of a pig.”

The 2025 growing season began with abundant rainfall and cool weather, followed by budbreak in March and moderate conditions throughout spring. Late rains extended into May, with flowering beginning soon after. Summer brought moderate weather with a few warmer periods in August. Harvest began in the second week of September and continued through mid-October, allowing each vineyard to reach optimal ripeness. The result was exceptional fruit with expressive flavors, strong development, and balanced acidity.

### Tasting Notes

This Sauvignon Blanc shows a bright, aromatic profile of kaffir lime, and lemon verbena, lifted by white flowers and pear, with a subtle creamy impression reminiscent of lemon meringue. On the palate it is fresh, driven by crisp acidity and layered citrus with stone fruit notes of white peach and apricot, supported by delicate jasmine tea nuances. A restrained touch of oak adds a gentle textural creaminess and extends the length without overpowering the wine's purity, leading to a clean, focused finish.

