



2025 Sauvignon Blanc Yorkville Highlands Technical Sheet



Harvest Notes

Spring of 2025 saw a slightly delayed start due to ample rain. Sporadic, short lived heat waves in July, dried out the vines and limited canopy growth. From there it was a slow and steady trot to an early start to harvest. The white grapes came in earlier than normal, but a cool couple weeks in September kept the red grapes out relatively late. This gap spread out the workload which gave us plenty of time to spend with each individual wine. We wish they all could be 2025 Harvests.

Tasting Notes

Summer in a bottle! Aromas of ripe pineapple, fresh-cut lemongrass, and honeydew melon rise immediately when uncorked. The pronounced acidity makes it immediately refreshing, while four months in neutral French oak barrels have softened the palate and added delicate notes of cinnamon and vanilla. Though technically dry, the lush fruit character gives a perception of sweetness that feels generous and inviting.

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were destemmed and pressed immediately and let settle for 5 days at chilled temperatures. The Sauvignon Blanc was racked off lees and fermented moderately cold in stainless to retain fruity aromas. After settling and racking it spent 5 months in neutral oak. It was then filtered and bottled in time for a Spring release.

Meyer Cellars 2025 Sauvignon Blanc Facts:

Harvest Date:	September 9 th
Varietal:	100% Sauvignon Blanc
Barrel Age:	5 Months Neutral French Oak
Appellation:	Yorkville Highlands
Vineyard:	Old Chatham Ranch Vineyard
Bottled:	Feb 10 th , 2026
Bottle Size:	750 ml
Production:	473 cases
Alcohol:	13.2%
Total Acidity:	6.5/L
pH:	3.28