Lancaster Estate
2025 Samantha's Sauvignon Blanc

Winemaker's Notes

Production: 186 cases
Varietals: 100% Sauvignon Blanc

Titratable Acidity: 4.9 g/L
pH: 3.27
Alcohol: 14.5%

Bottled:
april 2026

Our Thoughts...

The 2025 Lancaster Estate Sauvignon Blanc opens with lifted aromas of Meyer lemon, white peach, grapefruit zest, and fresh-cut herbs, layered with delicate notes of gooseberry, passionfruit, and wet stone minerality. On the palate, the wine is bright and energetic, showcasing vibrant citrus, tropical fruit, and crisp green apple balanced by refreshing acidity and a silky mid-palate texture.

Vintage and Estate Notes:

The 2025 grape harvest in Alexander Valley was defined by a cooler-than-usual summer that allowed for slow, even ripening, producing exceptional flavor development. This extended hang time preserved vibrant acidity while allowing for sophisticated tannin maturity, yielding wines of profound structure and aromatic depth.

Cooperage:

The 2025 Samantha's Sauvignon Blanc was fermented and aged for 6 months in a combination of stainless steel drums (33%), concrete egg (34%), and neutral French oak barrels (33%). The concrete egg method allows for constant circulation of the juice and imparts a minerality and texture to the wine. The wine was then bottled unfiltered in April 2026.