

ZEPHARA

made with organic grapes

2024 Sauvignon Blanc

HARVEST

The 2024 Sauvignon Blanc harvest was exceptional, benefiting from consistent warm days and cool nights that preserved the grapes' vibrant acidity and aromatic intensity. This ideal growing season resulted in healthy yields of beautifully ripe fruit, showcasing classic varietal characteristics of grapefruit, passionfruit, and fresh-cut grass.

THE RECIPE

We harvest and destem in the vineyards during cool night hours to preserve the grapes' crispness and aromatics. Long cool fermentation with an organic yeast from Marlborough, New Zealand. Aged for 5 months in 100% Stainless Steel.

TASTES LIKE

Vibrant grapefruit and fresh-cut grass, but it also surprises with a lush wave of tropical fruit like passionfruit and guava, crisp acidity and lively finish.

FLAVORS THAT FLOW

Goat Cheese Stuffed Dates, Greek Salad, Shrimp Ceviche

TECHNICAL SPECS

Varietal Blend: 100% Sauvignon Blanc

Alc. By Vol. 13.0%, TA 5.5%, pH 3.26



honor the wind