



# MONTOYA

2025 SAUVIGNON BLANC

## HARVEST

The 2025 Monterey Sauvignon Blanc harvest thrived under a "Goldilocks" growing season, where a cool spring and one of the mildest summers on record allowed for a slow, measured ripening process. This extended hang-time enabled the Wente clone to retain its signature flinty acidity and citrus precision, while the Musqué blocks developed deep aromatic complexity and tropical weight without the pressure of late-season heat spikes.

## VINEYARDS

The Monterey American Viticultural Area (AVA) has day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for our Montoya Sauvignon Blanc came from two clones grown in our Suter Vineyard, giving us control over quality from the time the vines are planted until grapes are harvested. Each clone lends the wine different characteristics, from bright citrus to tropical flavors.

## WINEMAKING

We harvest and destem in the vineyards during cool night hours to preserve the grapes' crispness and aromatics. After pressing, free run wine separated by clonal to begin cool fermentations using different yeasts that worked to enhance distinct aroma or flavor characteristics. Wine was aged for 5 months in stainless steel.

## TECHNICAL SPECS

Grape Sourcing: 100% Monterey  
Varietal Blend: 100% Sauvignon Blanc  
Alc. By Vol. 13.0%, TA 6.1%, pH 3.25



**TASTE PROFILE:** Aromas of **passionfruit**, **fresh cut grass**, with a refreshing hint of **pineapple** leading to a palate that is clean and lively, delivering focused **citrus** and **tropical** flavors.

**PAIRS WELL WITH:** **crab cakes**, grilled **fish** **tacos**, and mixed greens salad with **goat cheese**