



Sauvignon Blanc

2025
SAUVIGNON BLANC
CARNEROS | NAPA VALLEY

Shafer

For the first time in its history, Shafer turns to Sauvignon Blanc — honoring the centuries-old Bordeaux tradition of this early-ripening white grown alongside Cabernet Sauvignon. From a single Carneros vineyard, where fog drifts in cool from the bay and lingers among the vines, comes a wine of bright acidity and vivid aromatics: a new chapter in the Shafer story.

RELEASE DATE

September 1, 2026

VINEYARD LOCATIONS

Carneros

2025 GROWING SEASON

Winter rains and an early Carneros budbreak led into a mild, fog-cooled season of long, gradual ripening. The Sauvignon Blanc arrived with flavors fully developed at lower sugars — bright, concentrated, and precise in a vintage defined by balance.

VARIETAL COMPOSITION

100% Sauvignon Blanc

BRIX AT HARVEST

22.8° - 23.0°

FERMENTATION

Whole-cluster pressed and fermented with wild yeast in stainless eggs and barrels

ÉLEVAGE

9 months sur lie, 100% stainless steel eggs and barrels

ALCOHOL

14.5%

WINEMAKER'S COMMENTS

“An ideal debut vintage — the cool, unhurried 2025 season gave us Sauvignon Blanc of striking aromatic purity. White grapefruit, lemongrass, and honeydew melon lead to a palate deepened by nine months on the primary lees, with notes of wet stone and a subtle creamy texture. Racy acidity keeps it taut and refreshing through a long, mineral-laced finish.”

— *Elias Fernandez, Shafer Vineyards Winemaker*