

THE 2025 SAUVIGNON BLANC

WINEGROWING INFORMATION

The 2025 vintage stands out for its harmony rather than extremes. Abundant late-winter rainfall replenished soil moisture before bud break which provided the vines with a full soil profile entering the growing season and supported vigorous canopy development. This healthy vine growth along with warm, well-timed conditions during bloom and fruit set blessed Kamen Estate with a robust crop.

A mild summer, and an unhurried harvest produced wines of remarkable balance, purity, and longevity. The Sauvignon Blanc particularly benefited from the extended growing season, enjoying generous hang time that allowed flavors and aromatics to fully develop while preserving bright natural acidity. The resulting wines are energetic, layered, and precise, with remarkable freshness.

WINEMAKER'S TASTING NOTES

This aromatically layered wine offers up Fuji apple compote, Bosch pear, star fruit and a heady minerality. Notes of golden kiwi, newly ripened strawberries, white nectarine, fresh field flowers and pineapple emerge as the wine opens. The fruit and acidity are in great balance. The palate is fresh and vibrant while offering a beautiful texture to the experience. The lingering brightness on the finish begs for another sip.

Vineyard Information

Estate Grown: 85% Sauvignon Blanc, 15% Sauvignon Musqué
Southern Mayacamas Mountains | Elevation 1100–1450 ft.
Moon Mountain District, Certified Organic Vineyards

Production and Technical Data

Alcohol: 13.7% | Production: 240 cases | Release Date: May 2026

