



2025 JAYSON SAUVIGNON BLANC NAPA VALLEY

HARVESTED	August 13 - September 4, 2025
VINEYARDS	34% Cypress Ranch, 31% Amendola, 20% Fish Ranch, 12% DeConinck, 3% Stagecoach
BARREL AGE	100% Barrel Fermented before aging five months in neutral François Frères barrels
BOTTLED	March 2026
COMPOSITION	100% Sauvignon Blanc
ALCOHOL	13.2%
WINEMAKER	Katie Vogt
RELEASE DATE	May 2026

WINEMAKER IMPRESSIONS

Our 2025 Jayson Sauvignon Blanc is defined by its purity of fruit and mineral-driven character. Aromas of lemongrass, Meyer lemon, and gooseberry lead, layered with hints of white nectarine and a subtle floral lift. The palate is vibrant and mouthwatering, with a dynamic interplay of Meyer lemon, grapefruit, and orange zest, complemented by stone fruit and a tropical fruit nuance. Barrel fermentation lends breadth and weight without diminishing the wine's clarity and lift. A fine mineral thread carries through the finish, with lingering notes of wet stone and fresh salinity giving the wine persistence and precision. – *Katie Vogt*

WINEMAKING NOTES

The 2025 Jayson Sauvignon Blanc is crafted to balance freshness and intensity, blending distinctive fruit from both valley floor and mountain vineyards to achieve a classic expression of Napa Valley Sauvignon Blanc.

Cypress Ranch, from the mid-elevation slopes of the valley, forms the backbone of the blend, delivering bright acidity and linear focus. From the valley floor, Amendola contributes mid-palate weight and a more generous fruit profile. Fish Ranch, grown on well-drained alluvial soils, brings a subtle saline edge that adds dimension and persistence. Stagecoach, sourced from high-elevation volcanic soils, lends intensity and concentration, while DeConinck, from the southern end of the valley, contributes aromatic lift and freshness. Each lot was barrel fermented and aged on lees for five months in 100% neutral French oak, with gentle bâtonnage to build mid-palate richness while preserving purity. The finished wine is a complete package of energy, crispness, complexity, and depth.

VINTAGE NOTES

The 2025 growing season unfolded under cooler, more moderate conditions than recent vintages, with a long, even ripening period and minimal heat spikes throughout the summer. This extended season allowed the fruit to develop gradually, preserving natural acidity while achieving optimal phenolic maturity.

Harvest was slightly delayed, giving us the flexibility to pick each block at an exact moment of balance and expression. The pace of the season allowed for highly precise picking decisions, with pristine fruit arriving at the winery exactly where we wanted it, showing both vibrant acidity and full flavor development. The resulting wines show remarkable focus and precision, with bright acidity, lifted aromatics, and a clear sense of site.