



STEWART

2025 Stewart Napa Valley Sauvignon Blanc

TASTING NOTES

Steady and consistent temperatures during the growing season allowed for excellent flavor development and retention of natural acidity. Fermented and aged in stainless steel tanks, aromas of passion fruit, ripe peach, and lime zest envelop the nose, while the palate shows characteristics of Meyer lemon, honeydew, and mineral character, finishing with bright acidity and excellent palate weight.



WINEMAKER'S NOTES

VINEYARDS:

- 100% Money Lane Vineyard

APPELLATION:

- Napa Valley

HARVEST DATE & BRIX

- August 28th, 2025 at 20.5 degrees brix

FERMENTATION:

- Whole-cluster pressed and settled overnight. Fermented in stainless steel tanks.

ALCOHOL:

- 12.9% by volume

ACIDITY & PH:

- TA = 6.71
- pH = 3.16

PRODUCTION:

- 400 cases (12x750ml)

STEWART CELLARS

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