

GEYSER PEAK SAUVIGNON BLANC 2025

California



TASTING NOTES: The Geysers Peak Sauvignon Blanc is pale straw in color with green hues. Aromatic with notes of pomelo, white peach, and citrus blossom. The palate is bright and refreshing with crisp acidity and a clean finish. Perfect with oysters or fresh seafood crudo, goat cheese salads, asparagus with lemon and olive oil, and Mediterranean vegetable dishes.

VITICULTURE: The grapes for this vintage have been sourced from multiple California vineyards, as Sauvignon Blanc grows exceptionally well in many types of climates and soils. By sourcing from a blend of cooler and warmer climates, a balance of acidity and bright fruit were achieved.

VINIFICATION: The grapes were picked at night, followed by a 28-day tank fermentation in stainless steel.

INTERESTING FACT: Geysers Peak was named for the tremendous view of Geysers Peak Mountain directly outside the original winery's window.

FAMILY: Founded in 1880, Geysers Peak is one of California's most historic wineries, recognized for delivering wines that consistently outperform their price point. The brand's defining strength is its elevated sourcing strategy—prioritizing premium fruit quality over acreage expansion—to create wines that taste more expensive than they cost and drive reliable retail velocity year after year.

The winemaking team strategically declassifies fruit from prestigious California AVAs, including vineyards known for premium Cabernet Sauvignon, Chardonnay, and Sauvignon Blanc. These parcels are originally intended for higher-priced AVA-designated wines, but are instead blended into Geysers Peak's California-appellation lineup.

Under the leadership of veteran winemaker Derek Irwin, who brings over 30 years of expertise, Geysers Peak remains dedicated to producing high-quality wines at remarkable prices, ensuring consistency and elevated craftsmanship across every vintage.

PRODUCER: Geysers Peak

REGION: California, USA

GRAPE(S): 100% Sauvignon Blanc

SKU: GPSB257

ALCOHOL: 12.5%

TOTAL ACIDITY: 6.4 G/L

RESIDUAL SUGAR: .8 G/L

pH: 3.38