Bulk Wine

2025 SAUVIGNON BLANC

100% Sauvignon Blanc

Sample Stock Option for Sauvignon Blanc Bottling Project

- Stock black screwcaps
- Lightweight Flint BDX bottles
- 750mL

VINEYARD

Airport Ranch is located in the Yakima Valley along the Rattlesnake Mountain foothills. Our 830-acre estate was first planted by our grandfather Don Miller in 1968, making it one of Washington's earliest commercial vineyards. Farming this land for generations gives us deep insight into our site. Using 100% estate-grown fruit, we craft balanced wines that reflect true varietal character and the distinct volcanic, glacial, and flood-shaped terroir of our region.

WINEMAKING NOTES:

Sourced from select blocks at our Airport Ranch Estate Vineyard, this Sauvignon Blanc benefits from careful canopy management and cool early-morning harvesting to preserve aromatics. The fruit was whole-cluster pressed, settled for six days, and fermented at 61–62°F with a New Zealand–derived yeast strain to enhance fresh citrus and tropical notes. After fermenting dry, the wine aged on lees with twice-monthly stirring for two months before settling, stabilizing, and filtration.

TASTING NOTES

This light, vibrant Sauvignon Blanc shows grapefruit, lime zest, and lemongrass with hints of guava and mandarin peel. Lively acidity and a touch of minerality drive a clean, crisp finish. Enjoy well chilled now through 2035, with peak maturity around 2031.

TECHNICAL DATA

- 12.1% Alc. by vol.
- 3.29 pH
- 6.9 g/L TA

SALMON SAFE

SUSTAINABLE WA CERTIFIED

Produced in a Vegan Manner (No animal byproducts used in production of this wine)