

2025 INGLENOOK SAUVIGNON BLANC

While Inglenook is perhaps best known for Cabernet Sauvignon, the lower portion of our Chateau Vineyard, known as Tank House, has proven to be an exceptional site for growing white grape varieties. The sandy clay loam soils in this area of the estate have excellent water-holding capacity and underlying gravel for drainage, critical features for the development of both Sauvignon Blanc and Semillon.

VINTAGE NOTES

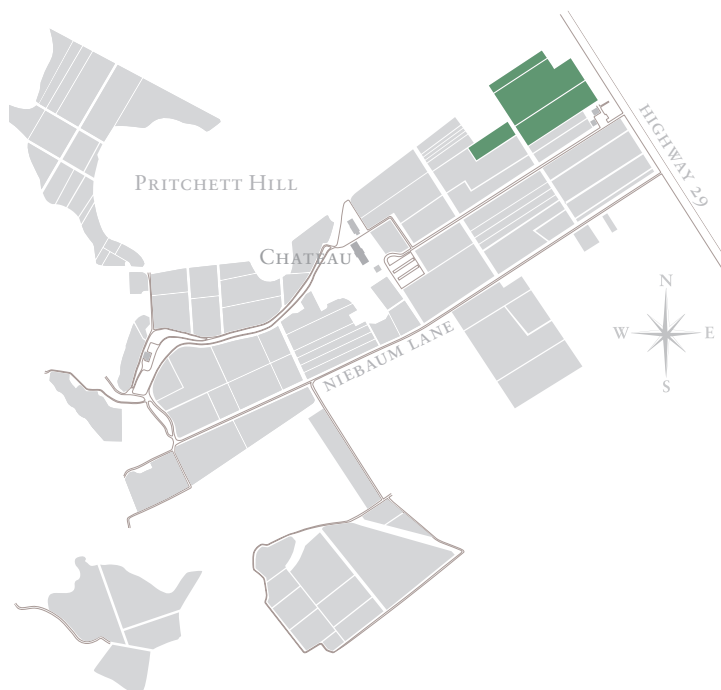
The 2025 growing season unfolded with a steady rhythm that allowed the vineyard to progress naturally from budbreak through harvest. Following a winter with ideal rainfall, vines entered the season under balanced conditions, with budbreak occurring right on time. Warm spring weather and ideal bloom conditions encouraged excellent fruit set and supported the development of healthy, balanced canopies across the estate. Moderate summer temperatures and cool evenings, especially in June and July, supported steady vine growth while preserving freshness and vibrancy in the white varieties. Warmer August weather advanced ripening ahead of harvest, which ran from late August through September. The mild conditions of the growing season encouraged gradual ripening, preserving the bright floral character and citrus expression that define our Sauvignon Blanc blend. Harvest began on August 21st and concluded on September 8th with the picking of Semillon.

WINEMAKER'S TASTING NOTES

Bright and expressive, this wine opens with vibrant aromas of elderflower and fresh-cut grass, complemented by layers of grapefruit, ripe Comice pear, and a hint of key lime pie with delicate vanilla nuances. On the palate, lively acidity provides exceptional freshness, while a velvety texture adds depth and elegance. Notes of citrus and orchard fruit are balanced by a distinctive mineral salinity and herbaceous complexity, leading to a long, lingering finish that leaves a lasting impression of freshness and finesse.



Founded in 1879 by Gustave Niebaum, INGLENOOK remains the crown jewel of the Napa Valley under the stewardship of the Coppola family.



APPELLATION:
RUTHERFORD, NAPA VALLEY

BLEND:
84% SAUVIGNON BLANC
16% SEMILLON

VINEYARD:
CHATEAU

ALCOHOL:
13.0%

BARREL REGIME:
8 MONTHS AGING SUR LIES
55% NEW FRENCH OAK
15% NEUTRAL FRENCH OAK
30% STAINLESS STEEL

BOTTLED:
MAY 2026

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