

BIODYNAMIC

SUSTAINABLE

ESTATE GROWN

BECKMEN VINEYARDS

2025 Sauvignon Blanc

– Santa Ynez Valley AVA –

The Story

Sourced from Block 1 on Purisima Mountain Vineyard, these grapes ripen slower than most Sauvignon Blanc in the region. Extended hang time builds flavor and texture; limestone soil preserves acidity. A small amount of skin contact adds roundness, while stainless steel maintains the wine's freshness and showcases vibrant tropical and citrus fruit aromas and flavors.

The Vintage

One of the coolest vintages in our 32+ years, 2025 brought challenges but ultimately delivered high-quality fruit and wines. A dry winter and cold spring led into the coolest summer since 2011, followed by a wet, demanding harvest with early mildew pressure and October rains.

Whites and rosés were picked in late September, with reds harvested through October into early November. Careful farming and rigorous sorting ensured healthy fruit. The wines are flavorful, lower in alcohol, and show bright character with immediate appeal.

Winemaking

Cold settled for 2-4 days depending on lot.
Stainless steel fermented for 23 days.

Aging: 5 months aging in 100% stainless steel.

Technical Notes

Purisima Mountain Vineyard

Harvested: September 22 – 26

Alcohol: 13.4%

TA: 6.2 g/L

pH: 3.2

Sales

Released: May 2026

Drinking Window: 2026–2031

Case Production: 1950

SRP: \$31

100% Sauvignon Blanc

