



2025 Rutherford Dust Sauvignon Blanc

Neal Vineyards, the certified organic Sauvignon Blanc label since 2007

An inviting pale straw to light gold in the glass. Aromas of vibrant grapefruit and ripe citrus blossom, with notes of mandarin and tangerine, mingle beautifully with passionfruit, white peach, and hints of exotic spice. As it opens, softer layers of dried herbs, delicate spice, and white florals join the aromatic profile.

On the palate, the wine is full, rich, and expressive, with flavors of gooseberry, citrus, grapefruit, and white peach unfolding alongside bright tropical notes across a silky texture. The finish is long, vibrant, and deeply rewarding, with a layered complexity that invites another glass all summer long.

Enjoy in warm, summer weather with a good book, sunset and a dozen oysters. Pairs well raw to grilled fish options would suggest salmon, tuna and halibut over coals with mango salsa. Immediately gratifying but with potential to savor over the following few years.

100% Estate Grown in the Rutherford AVA

Certified Organic, Biodynamic® & Regenerative Organic® Farmed



Harvest Information:

Harvest Date: August 29, 2025- September 5, 2025

Aging:

Fermentation: In stainless steel tank, finishing in barrel.

Maturation: 6 months in all neutral French barrels.

Technical Data:

Alcohol: 14.5%

Production: 377 cases/16 Barrels

Wine: Certified Organic

