

TEXTBOOK

SAUVIGNON BLANC 2025

RUSSIAN RIVER VALLEY AVA, SONOMA COUNTY

“This vibrant Sauvignon Blanc comes from three meticulously farmed lots in Blake’s Launch, a standout vineyard in the Russian River Valley, each adding its own expressive character. The aromatics open with white peach, citrus blossom, and crisp green apple, followed by lifted notes of key lime and subtle tropical tones. The palate offers a bright rush of Meyer lemon, grapefruit zest, and clean minerality, all carried by a refreshing, finely textured finish. Balanced, energetic, and beautifully pure—this is ‘textbook’ Russian River Valley Sauvignon Blanc.”

WINEMAKER ABIGAIL ESTRADA

TECHNICAL NOTES

VARIETAL COMPOSITION

100% Sauvignon Blanc

ALCOHOL

12.8%

ACID

6.1 g/L

pH

3.21

BRUX AT HARVEST

AVE. 21.5°

FERMENTATION

95% Stainless Steel | 5% Neutral French Oak Barrels

AGING

3 months in Stainless Steel

PRODUCTION

3,400 12pk Cases

BOTTLED

January 2026

RELEASED

February 2026

RECENT PRESS

2025: **93 points**
The Tasting Panel

2023: **92 points**
The Tasting Panel

2023: **90 points**
Wine Enthusiast

WORLD CLASS GROWING REGION

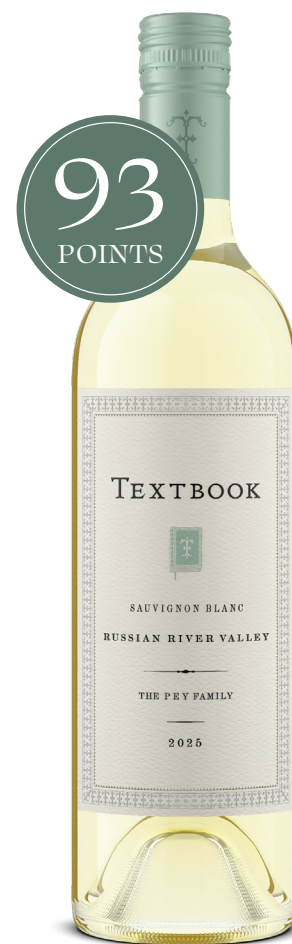
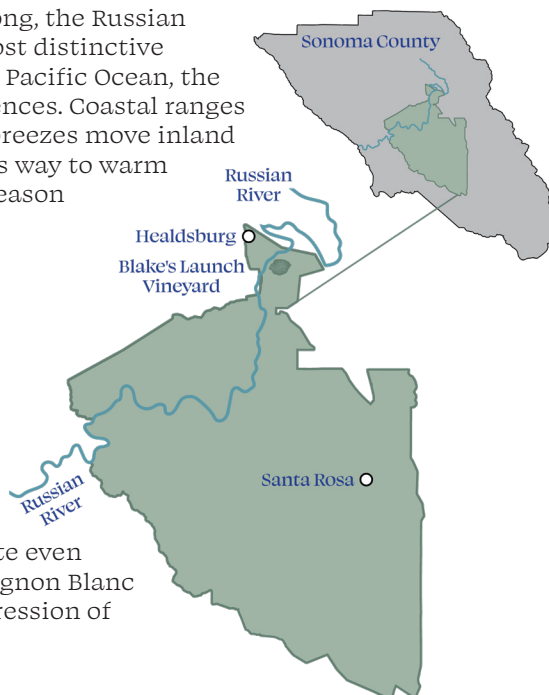
Russian River Valley AVA

Spanning just 15 miles wide by 20 miles long, the Russian River Valley is one of Sonoma County’s most distinctive appellations. Located only miles from the Pacific Ocean, the AVA is defined by cooling maritime influences. Coastal ranges moderate extremes while fog and ocean breezes move inland along the river corridor. Morning fog gives way to warm sunshine, creating a long, even growing season that promotes layered aromatics, vibrant acidity, and precise ripeness at harvest.

SOURCING 2025 VINTAGE

Blake’s Launch Vineyard

Located along the Russian River corridor, Blake’s Launch Vineyard is shaped by a cool, river-moderated climate that preserves natural acidity and aromatic intensity. The site’s deep, well-drained Yolo soils, derived from mixed alluvial deposits, naturally limit vigor and promote even ripening. These conditions produce Sauvignon Blanc with precision, freshness, and a clear expression of Russian River Valley terroir.



PRICING

WINEMAKING

- Hand-harvested fruit was field-sorted into half-ton bins at optimal ripeness.
- Following destemming, the fruit was gently whole-cluster pressed to preserve purity and aromatics.
- Fermentation occurred primarily in stainless steel to retain freshness, with a small portion barrel-fermented in neutral French oak for added depth and complexity.
- Regular bâtonnage (lees stirring) enhanced mouthfeel for a refined, textured palate.

LEARN MORE ABOUT
TEXTBOOK FROM
FOUNDER JONATHAN PEY



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