



VARIETAL

80% Sauvignon Blanc
19% Chenin Blanc
1% Chardonnay

APPELLATION

California

ANALYSIS

pH 3.33
TA 5.56 g/L
ABV 11.3%

UPC

8 10034 60079 0

SRP

\$17

subterra

2024

SAUVIGNON BLANC

CALIFORNIA

92

POINTS

Floral aromas lead to a bloom of jasmine and lime blossom. The perfume persists on the palate, accentuating a spark of saline minerality on the crisp finish.

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WINEMAKER NOTES

The 2024 vintage delivered ideal conditions for Sauvignon Blanc across California, with a temperate growing season that preserved natural acidity and encouraged slow, even ripening. Moderate summer temperatures and cool coastal influences allowed the fruit to develop concentrated aromatics without excessive sugar accumulation. The result is a Sauvignon Blanc that showcases purity, balance, and exceptional vibrancy.

FOOD PAIRINGS

This bright and lively Sauvignon Blanc pairs beautifully with fresh goat cheese, citrus-herb grilled shrimp, shaved fennel and arugula salad, summer vegetable risotto, or sushi with yuzu.



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