

# 2025 Dakota Shy Sauvignon Blanc Napa Valley

*Dakota Shy*

Release Date: Spring 2026

Appellation:	Napa Valley
Blend:	100% Sauvignon Blanc
Barrel Aging:	6 months, combination of new and used French oak and stainless-steel barrels.
Clones:	Clone 1
Rootstocks:	039-16
Soils:	Gravelly clay loam
Vineyard Manager:	Colinas Farming & Clark Vineyard Management
Winemaker:	Tom Garrett

## Winemaker's Comments:

Beautifully aromatic with citrus, white peach, pear and tropical blossom notes. The palate is broad and creamy yet lifted by bright acidity, showing layers of citrus, peach, herb, and mineral. Lush, vibrant, and long on the finish with subtle brioche and herb and mineral complexity.



Our Sauvignon Blanc is barrel fermented in a selection of 10% new French oak, 80% used French oak and 10% stainless steel barrels. We build additional complexity by using a combination of specifically selected yeast strains as well as wild yeast, to ferment the wine in barrel. The yeast strains provide distinct aromatic, flavor and textural characters that give the wine its extra dimension. Of course, the most important component is the fruit. 50% comes from our friend's the McDonnell's in Rutherford and 50% from the Bentz Vineyard on Hardin Road in Pope Valley.