

# WALLA WALLA VINTNERS

## 2025 LES COLLINES SAUVIGNON BLANC



### VINTAGE NOTES

2025 delivered our best yields in five years with incredibly high fruit quality. The 2025 season proved near-perfect: mild winter, ideal spring budbreak, and excellent late-May bloom set healthy fruit-to-canopy balance. May 21st marked the end of significant rain until October, finishing over three inches below average and requiring vigilant irrigation management. Average summer temperatures and warmer fall brought rapid harvest starting August 27th.

### TASTING NOTES

Reminiscent of old-school Sancerre, this wine opens with Meyer lemon, lemon panna cotta, and lime zest. As it warms, white peach and grassiness emerge alongside a unique "ghosts of barrels past" character—barrel-fermented texture without the oak. The palate is rich and viscous, balanced by a racy, rocking acidity and a signature salty minerality. Full-bodied and pleasantly complex. Oysters, anyone?

### PRIOR VINTAGE ACCLAIM

**92**

POINTS  
Owen  
Bargreen

*Sturdy and well-structured, with a core of citrus and melon fruits, this is drinking brilliantly right now. - Owen Bargreen*



OWEN BARGREEN

### TECHNICAL DETAILS

#### APPELLATION

Walla Walla Valley

#### COMPOSITION

100% Sauvignon Blanc

#### FERMENTATION

80% skin-contact (24 hrs), 20% whole-cluster pressed. Fermented in 225L French barrels and 500L Austrian oak puncheons using three unique yeast strains.

#### AGING

Aged for 7 months in barrel with partial battonage

#### BOTTLING DATE

March 2026

#### RELEASE DATE

May 2026

#### PRODUCTION

230 x 750mL 12pk

#### ALCOHOL

12.5%

#### ACID

7.0 G/L

#### PH

3.28

#### SKU

SBW25C



**SUSTAINABLE WA**  
CERTIFIED GRAPES

www.wallawallavintners.com  
@wallawallavintners

225 Vineyard Ln.,  
Walla Walla, WA 99362