



2025 FRIAS SAUVIGNON BLANC

The grapes for this wine were hand selected from the vineyard blocks when they were harvested at full ripeness in mid-September. They were carefully loaded into a pneumatic press and squeezed as whole clusters, yielding just the best juice. The juice was split into a small tank and French oak barrels and fermented slowly over about 40 days at low temperatures to retain all the fresh fruit and aromatics that come from the grapes. The wine then sat on the yeast lees while aging 5 months to develop a round mouthfeel. The wine did not undergo malolactic fermentation and retains the crispness and fresh acidity important to sauvignon blanc. It was bottled in March 2026.

WINEMAKER'S NOTES:

The 2025 Sauvignon Blanc opens with notes of mango and honeydew with a hint of pineapple are all buffeted by a bright floral character in this wine. On the palate it shows tangerine and lemon custard with bright acidity and creamy mouthfeel that is brisk and still polished in a long round finish.

APPELLATION:	NAPA VALLEY
VARIETAL:	SAUVIGNON BLANC
ABV:	14.1%
PH:	3.22
TA:	6.36
PRODUCTION:	174 CASES
MSRP:	\$45

THE FRIAS STORY:

In 1977 Manny Frias Sr. purchased 100 acres at the base of the iconic Spring Mountain District in Napa Valley. In 1985, five of those acres were planted, and FRIAS Family Vineyard was born. The first vintage was 1991, and since then, the vineyards have expanded to over 13 acres planted to Cabernet Sauvignon. FRIAS also produces wines from single vineyards in Oakville and Yountville from families with whom they have long-standing relationships.

Second-generation brothers Fernando & Manny Frias Jr. are now at the helm, and continue the quest for excellence with their family-owned and artisanal winery. Winemaker Todd Heth has been with the team since 2004 crafting these polished and powerful wines.