

2025
ALVEO SAUVIGNON BLANC

ALVEO



Appellation

Lodi, California

The Name “Alveo”

Alveo, derived from the Latin word for waterway, is a poetic homage to the symbiotic dance between the vines and the ancient water currents that carved and crafted this fertile valley long ago. Just as water breathes life into the earth, our Alveo Zinfandel springs forth from the sun-kissed vineyards of Lodi, California, where the marriage of soil, climate, and care yields grapes of unparalleled quality.

Vintage Notes

The 2025 year began with ample rainfall during the winter months, extending into early spring. From that point on, however, there was no rain through the remainder of spring and summer. Cool weather is always welcome, and Lodi experienced plenty of cooler days, allowing the grapes to develop and ripen slowly. We experienced only a few days over 100 degrees, with most summer temperatures in the 90s and upper 80s, allowing all of these grapes to show beautiful acidity, and the overall quality of the fruit is wonderful.

Winemaking

Cold-fermented over 21 days at carefully controlled temperatures between 50–53°F, allowing for a slow, steady fermentation that preserves the wine’s natural freshness, vibrant aromatics, and delicate varietal character while enhancing balance and complexity.

Notes

- Appearance: Light straw in color.
- Aroma: Floral and herbaceous.
- Palate: Light-bodied and beautifully crisp, showcasing bright Meyer lemon notes layered with lively citrus aromas, refreshing acidity, and a clean, refined finish.
- Pairing: Pair with halibut or roasted chicken.

Vital Statistics

Alcohol 13.5%

PH 3.41

TA 5.1 g/L

