

2025 MIYAH BLEND

DRY CREEK VALLEY

The 2025 vintage was produced from fruit grown on the western bench of Dry Creek Valley, 200 feet above the valley floor. The vineyard benefits from cool, foggy mornings and warm days. The significant temperature difference between day and night extends the growing season, fostering slow grape maturation and intense flavor development.

Winemaking

Hand-harvested on August 18, 2025 at 24 degrees brix, the fruit for the 2025 vintage in Dry Creek Valley was gently whole cluster pressed separately. The juice was carefully transferred to a stainless steel tank to chill and allowed to settle for 48 hours, achieving optimal clarification. Following this, the wine was transferred to stainless steel for aging. After fermentation, the wines were expertly blended to create a perfectly balanced white blend.

Tasting Notes

Named in honor of our oldest granddaughter Miyah, now 10 years old, The 2025 “Miyah” White Blend is a captivating marriage of 65% Dry Creek Valley Sauvignon Blanc and 35% Dry Creek Valley Picpoul, crafted to deliver vibrant freshness with irresistible complexity. Bursting from the glass with intoxicating aromas of lemon zest, white peach, pear blossom, and tropical citrus, this wine immediately invites another sip. Layers of juicy pineapple, honeydew melon, and crisp green apple glide across the palate, while the Picpoul adds a beautiful richness and texture balanced by a lively streak of acidity. Hints of minerality and bright floral notes carry through to a long, refreshing finish that is both elegant and mouthwatering.

Miyah is the perfect warm-weather wine, crisp, refreshing, and dangerously easy to love. Whether paired with fresh seafood, summer evenings on the patio, or enjoyed all on its own, this is a bottle that disappears quickly and leaves everyone asking for another glass.

Appellation:	Dry Creek Valley
Blend:	65% Sauvignon Blanc
	35% Picpoul
Alcohol:	14.1%
RS:	None

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