PARABLE

# 2025 Sauvignon Blanc
# McGah Vineyard Rutherford

## VINEYARD PROFILE

The McGah Family Vineyard is a 65-acre estate in the heart of Rutherford, purchased by E.J. McGah in 1990 and still cared for by the family today. Tucked just off the Silverado Trail, the property sits on Rutherford's signature red, gravelly loam soils—an ideal foundation for expressive, beautifully structured wines. Cabernet Sauvignon, Sauvignon Blanc, and Semillon thrive here, producing bottles known for their richness, purity, and, at times, perfect 100-point acclaim.

## WINE PROFILE

This 100% Sauvignon Blanc is a vibrant expression of the "Rutherford Dust" mineral influence. The nose is highly aromatic, leaping from the glass with notes of candied lime leaf, orange blossom, and a hint of white peach. On the palate, the entry is bright and juicy, evolving into a layered core of citrus-laced acidity balanced by a seamless, oily minerality. The influence of the Austrian and French oak adds a subtle, savory complexity and a rounded mouthfeel that lingers through a long, precise finish marked by crushed gravel and tropical zest.

## VINTAGE OVERVIEW

The 2025 vintage in Napa Valley was defined by its remarkably mild conditions and one of the coolest summers on record. A long, consistent growing season without major heat events allowed for gradual sugar accumulation and exceptional phenolic development. In the heart of Rutherford, at the McGah Family Vineyard, these conditions produced Sauvignon Blanc with heightened energy and precision, retaining the vibrant natural acidity that is a hallmark of this site's terroir.

## WINEMAKING NOTES

Crafted by winemaker Jennifer Williams, the fruit was hand-harvested at night on August 26th and September 1st to ensure the grapes arrived at the winery in pristine, cool condition. The grapes were whole-cluster pressed and fermented in a meticulously curated vessel program. This vintage utilizes stainless steel drums to maintain the high-toned aromatics and purity of the Rutherford fruit, complemented by a sophisticated mix of New French and Austrian Oak to introduce structural depth and a refined texture. A small portion was aged in neutral oak to provide gentle oxygenation while preserving the wine's primary fruit character.

| | |
|---|---|
| Appellation: | Rutherford, Napa Valley |
| Vineyard: | McGah Family Vineyard |
| Varietal: | 100% Sauvignon Blanc |
| Harvest Dates: | August 26 & September 1, 2025 |
| Winemaker: | Jennifer Williams |
| Alcohol: | 13.07% |
| Aging: | 65% Stainless Steel Drums, 25% New Oak (Mix of French and Austrian), 6% Neutral Oak |
| Fermentation: | 100% Native Yeast; Malolactic Fermentation Blocked |
| Production: | Limited Release |

4300 N Silverado Trail, Calistoga CA 94515 503-250-1459 inquire@parablewines.com parablewines.com