



# GLIDER

## 2025 SAUVIGNON BLANC



Crafted by Winemakers  
Travis Maple & Marcus Miller

LOW-CAL | LOW-ALC  
**90** | **9%**  
CALORIES | ALCOHOL

TECHNICAL DATA  
9% Alcohol  
3.19 pH  
7.1 g/L TA  
1,400 Cases

Produced in a Vegan Manner  
*No animal-derived fining agents used.*

### GLIDER SERIES

Inspired by our aviation heritage, Glider wines are crafted to be light, bright, and effortlessly enjoyable. Sourced from our family's estate vineyard in Washington State and thoughtfully produced with lower alcohol and fewer calories, they offer fresh aromatics, vibrant flavors, and a clean, crisp finish. Approachable and versatile, Glider wines are perfect for any occasion.

### VINEYARD

Our estate vineyard in the Yakima Valley AVA benefits from abundant sunshine, warm days, and cool nights—ideal conditions for developing balanced, expressive fruit. Farmed using sustainable practices and certified Salmon-Safe and Sustainable WA, we steward our land with intentional care for soil and water, preserving its vitality for future generations. This mindful approach shapes the fresh, bright character that defines the Glider style.

### VINTAGE

The 2025 growing season progressed steadily from bud break through harvest. Warm summer temperatures with minimal heat spikes supported even vine development and gradual flavor maturation. Fruit was harvested at optimal balance to preserve natural acidity and aromatic intensity. The resulting wines display purity of fruit and a vibrant, crisp structure.

### WINEMAKING

Crafted from select estate blocks prized for aromatic intensity and naturally crisp structure, this wine reflects a deliberate focus on freshness and precision. Attentive canopy management and balanced sun exposure encouraged vibrant fruit expression while maintaining acidity. To achieve its lighter profile and preserve aromatic purity, the grapes were harvested on August 31 at 15.8° Brix during the cool morning hours. After hand sorting and gentle pressing, the juice was cold settled for 96 hours before fermenting in stainless steel at 62°F using a Sauvignon Blanc-specific yeast. Fermentation continued for nearly three weeks to complete dryness. The wine was aged on its natural lees with bi-monthly stirring for two months to enhance texture and subtle roundness, then settled, stabilized, and filtered to ensure clarity and precision in the finished wine.

### TASTING NOTES

This 2025 Sauvignon Blanc is light, crisp, and refreshingly vibrant, crafted with lower alcohol and fewer calories. Aromas of freshly squeezed grapefruit, lime zest, and lemongrass rise from the glass. On the palate, bright acidity highlights flavors of citrus curd and mandarin peel layered over delicate mineral notes. The finish is clean and energetic, leaving a lasting impression of freshness. Enjoy well chilled now through 2035, with optimal maturity around 2031.

