DIVISION WINE MAKING COMPANY

2025 DIVISION-VILLAGES “LA FRONTIÈRE” SAUVIGNON BLANC / OREGON/WASHINGTON

A true throwback to old school Loire Valley style Sauvignon Blanc - so much crispy mineral action your mouth should already be watering!



BOX SCORE

VARIETY	SAUVIGNON BLANC	ALC	12.8%
APPELLATION	OREGON 68% | WASHINGTON 32%	PH	3.26
VINEYARDS	EOLA SPRINGS (OR), BALSALL CREEK (OR), ALEGRE FARMS (OR), DURANT (OR) & EQUUS VINEYARD (WA)	PRODUCTION	680 CASES
AGEING	6 MONTHS NEUTRAL OAK BARRELS & PUNCHEONS AND STAINLESS STEEL BARRELS		

VINTAGE RECAP

The 2025 vintage began much like the excellent 2024 season, tracking close to historical averages. April and May brought a mix of scattered showers and dry, temperate stretches through mid-June, allowing for steady development and smooth progression through flowering.

As is typical in the Pacific Northwest, July through mid-August was largely warm and dry, without significant heat. The only prolonged heat event arrived in late August, lasting roughly ten days into early September. While not ideal so close to ripening - when vines are more sensitive to heat - we experienced fewer associated stressors than expected, with minimal sunburn or dehydration. The primary impact was an accelerated timeline, with harvest beginning approximately 10–14 days earlier than projected in mid-August.

Following this heat spell, conditions turned highly favorable. Late September into early October brought cool mornings, mild afternoons, and a brief period of rain that delayed picking for some later-ripening sites until early October. Harvest was completed by the second week of October, marking one of the earliest finishes in our history.

WINEMAKING + FERMENTATION

Finding the appropriate moment to pick Sauvignon Blanc is by far the hardest decision. The grape holds onto vegetal flavors up until full phenolic ripeness is met, which in northern Oregon and western Washington climate, is typically right before the natural acidity begins to drop and drop quickly. Once picked, we whole cluster ferment and settle for a day before filling mostly neutral French oak barrels and stainless steel barrels. The fermentations begin naturally or with the aid of a pied de cuve pre-starter from the vineyard. We keep the lees quantities up to help create texture and age the wine for 6 months before blending and bottling.

TASTING NOTES

There’s a fine line between the finest Sauvignon Blanc wines and well, not-so-good Sauvignon Blanc. We were skeptics too, but have found magic in the OR & WA soils and climate that delivers year in and year out to make a uniquely Pacific NW take on this global favorite. ThE 2025 vintage is all about mineral finesse that strikes a deep fruit core and taught structural acid that has this wine lingering. Clearly an ode to our favorites from the Loire - drink up!