

# SPOTTSWOODE

A Family Wine Estate



## 2025 Spottswode Estate “Mary’s Block” Sauvignon Blanc

WITH grace and grit, Mary Weber Novak established Spottswode as one of Napa Valley’s finest family wine estates. In 1984, just two years after debuting its Cabernet Sauvignon, Spottswode began producing Sauvignon Blanc from its estate – well before the grape variety earned great acclaim. Over time, Spottswode has become recognized as one of the “Super Sauvignons,” a term coined by Karen MacNeil to describe the world’s finest examples of this noble grape.

Sauvignon Blanc was Mary’s favorite wine. The original block was removed after the 1990 harvest due to phylloxera. In 2000, with Mary’s enthusiastic encouragement, a new 1.07-acre parcel near Spring Creek was established and named in her honor. Bottled as special Estate Sauvignon Blanc since 2016, the wine is a pure, estate driven expression.

Just 232 cases of 750 ml and 30 cases of magnums from the 2025 vintage were bottled, exclusively for our SPOTT! members. With each bottle, 20% of your purchase is donated to the Land Trust of Napa County, a cause that is dear to the Novak family.

*Winemaker Notes:* The 2025 Mary’s Block Sauvignon Blanc is succulent from start to finish, with expressive structure and length driven by bright mid-palate acidity. Notes of peach, tangerine, and kaffir lime are layered with jasmine, chamomile, and vanilla cream. Grounded by a subtle note of warm pencil shavings, adding depth and nuance. The wine is already beautifully balanced, with enough structure to age gracefully over 10+ years.

*Vintage Notes:* A notably wet winter gave way to an even, moderate growing season with budbreak beginning on April 2. Spring stayed mostly dry, and the season settled into moderate temperatures, reminiscent of classic Napa Valley vintages. Balanced growth and ideal canopy conditions supported uniform ripening across the estate. Fruit was harvested on August 27, yielding a succulent, expressive, and beautifully structured wine.

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### SOURCE OF GRAPES

Spottswode Estate Vineyard  
Organically farmed since 1985  
CCOF/Demeter/ROC Certified

### FERMENTATION PROFILE

100% barrel fermented and aged  
for 5 months in:  
French oak (49% new, 28% used)  
Stainless steel 23%

### RELEASE DATE

September 17, 2026  
(Mary Novak’s Birthday!)  
–In Remembrance)

### APPELLATION

St. Helena, Napa Valley

### ALCOHOL

14.0%

### AMOUNT PRODUCED

232 cases of 750 ml  
30 cases of magnums

### CLONAL SELECTION

100% Sauvignon Blanc Clone 1

Spottswode Estate Vineyard & Winery • St. Helena CA • 707/963-0134 • spottswode.com

*Rooted in the Land, Protecting our Planet*

