



Family Ranch

2024 SAUVIGNON BLANC

winemaker notes

Our newest Family Ranch is a 2024 Sauvignon Blanc. In the nose, aromas of lemon zest, mandarin, grapefruit and lychee spring forward. This is a classic Sauv Blanc with clean lines in the mouth. With a short-to-medium length, this wine displays light mineral notes and grapefruit aromas in the mid-palate and in the finish. This wine has a medium intensity and will pair well with barbecue.

Appellation: California

Varietals: 100% Sauvignon Blanc

Alc: 13.5%

Released: October 2025

GLUTEN
FREE

SUGAR
FREE

profile

Nose: Lemon zest | Mandarin | Grapefruit | Lychee

Mouth: Grapefruit | Minerality | Medium intensity



Serve: Chilled

Aging: 2 years

Pairs well with: Grilled fish | Scallops | Veggie wontons | Roasted chickpeas | Vietnamese spring rolls | Baked apples | Swiss | Provolone | Havarti

Similar to: Fact White and Fleur Bleu Sauvignon Blanc

Fun fact: In the 18th century, Sauvignon Blanc and Cabernet Franc were grafted together, creating an iconic red wine grape variety, Cabernet Sauvignon.

About the Brand

Inspired by the Fredrick family's Texas homestead, settle down and savor a "porch pounder" handcrafted for casual drinking with family and friends.



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awards
& more



12
servings

20m
prep

18m
cook time

try with
dry whites

Mini Apple Pies

Ingredients

- 1 package (14.1 ounces) refrigerated pie crusts (2 crusts)
- 3 Granny Smith apples, peeled, cored and coarsely chopped
- 1/4 cup firmly packed brown sugar
- 2 teaspoons flour
- 2 teaspoons McCormick® All Natural Pure Vanilla Extract
- 1 teaspoon McCormick® Ground Cinnamon

TOPPING

- 1/4 cup firmly packed brown sugar
- 1/4 cup flour
- 2 tablespoons cold butter, cut up
- 1 teaspoon McCormick® Ground Cinnamon
- 1/4 cup chopped walnuts

Directions

Preheat oven to 425°F. For the Mini Apple Pies, unroll crusts on lightly floured surface. Using a 3 1/2-inch round cutter, cut out 6 rounds from each crust. Re-roll scraps as necessary. Press dough rounds into muffin pan sprayed with no stick cooking spray. Set aside.

Toss apples, brown sugar, flour, vanilla and cinnamon in large bowl. Divide evenly among crusts.

For the Topping, mix brown sugar, flour, butter and cinnamon in medium bowl until crumbly. Stir in walnuts. Sprinkle evenly over apple filling.

Bake 14 to 18 minutes or until topping is golden brown and filling is bubbly. Cool completely in pan on wire rack.