

Buzzkill Sauvignon Blanc NA



THE FACTS

COUNTRY: USA - CA

REGION: California

APPELLATION: California

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Buzzkill Sauvignon Blanc begins with premium grapes harvested at peak ripeness to capture their bright, vibrant flavors. The juice is fermented in temperature-controlled stainless steel tanks to preserve its zesty citrus notes and crisp acidity. Using advanced vacuum distillation, the alcohol is gently removed, ensuring the wine retains its fresh aromas and complex flavors. Finally, it's aged in stainless steel to enhance its clean, refreshing profile, resulting in a wine that's both balanced and sophisticated, without the alcohol.

ALCOHOL BY VOLUME: 0.5%

AGING: Aged in stainless steel tanks

ANNUAL PRODUCTION: 18,000 cases

THE STORY

Buzzkill Wines is here to shake up your wine game. We're talking all the flavor, none of the hangxiety. Born in CA, our alcohol-removed wine is for the Retired Party People—the ones who still love to sip but don't need a messy next day. Whether you're cheers-ing at yoga, sipping sidelines at soccer, or hosting your bougie book club, we've got you. It's wine for people who've traded keg stands for kale and chaos for chill. Sip smarter, live louder, and never let the buzz kill your vibe.

PHILOSOPHY: Buzzkill Wines is all about wellness and fun. With under 45 cal's and less than 5g sugar, it's perfect solo or as a spacer between drinks that contain alcohol.

BIOGRAPHY: Founded by Molly Fedick, ex-Hinge creative director, and crafted by LangeTwins, Buzzkill combines 5 generations of expertise with a fresh NA wine vibe.

THE ADJECTIVES

OVERALL: Crisp, refreshing, vibrant citrus

AROMAS / FLAVORS: zesty lemon, crisp green apple, lemongrass

MOUTHFEEL: Zippy and light

THE SELLING POINTS

Top NA white of the San Francisco Chronicle

SUSTAINABILITY: Vegan, Green Practicing, Sustainable In Practice

PAIRINGS: Street tacos with mango salsa, avocado toast, spicy tuna rolls, Thai green curry

