



Double Gold · 96 Points

2026 International Non-Alcoholic Competition. Judged blind, at actual shelf price, by a trade-buyer panel of minimum four. The only Sauvignon Blanc in the field to earn it.

THE FRUIT

Three Washington State appellations in the high desert of the Columbia Valley. Hot days and cold nights ripen the fruit fully while it keeps its natural acidity — what a wine needs to come through dealcoholization intact.

Yakima Valley 42% — Structure. Washington's first AVA (1983). Acidity, length and the dry finish.

Wahluke Slope 34% — Body. Warm, dry, south-facing slope above the Columbia. Weight, texture, ripe stone fruit.

Ancient Lakes 24% — Aromatics. High, cool, calcium-rich soils. Grapefruit, citrus lift, cut grass.

IN THE GLASS

Grapefruit pith, white flowers and cut grass, with a flint edge underneath. Bright, mouth-watering acidity, white peach and lime zest, and a finish that stays dry and long. Serve cold with oysters, ceviche or goat cheese.

THE PROCESS

Fermented as complete wine, then dealcoholized by spinning cone under deep vacuum at BevZero, Santa Rosa, California. Aromatics are captured first and returned last. Nothing is cooked; no flavoring or sugar is added.

THE DETAILS

Varietal	97% Sauvignon Blanc
Vintage	2025 · Lot 254
Vineyards	Holmason (Yakima Valley) · Rosebud (Wahluke Slope) · Evergreen (Ancient Lakes)
Alcohol	Less than 0.5% ABV
Calories	25 per 5 oz glass
Dietary	Vegan · Gluten-free
Pack	750 mL · 12 bottles per case · 34 lb per case
UPC	199284386464
SKU	SSW-FRD-750
Wholesale	\$18.00 per bottle · \$216.00 per case
Suggested retail	\$29.95

BUY DIRECT

At less than 0.5% ABV, Fraudonnay is not classified as liquor: no distributor, no three-tier system. Ships as an ordinary parcel, no signature required. Samples available to qualified trade accounts.