



2023 Bowman Cellars Sauvignon Blanc, Russian River Valley

TRADE OFFER

\$13

per bottle

12-bottle case \$156 · Winery SRP \$34 · One-case minimum

TOP SELLING POINTS

Alex started on a twenty-case family patch.

Alex Bowman grew up making Sauvignon Blanc with his father Doug on a west Santa Rosa vineyard that made about twenty cases a year. He wired tasting rooms as an electrician for Bowman Electric, entered amateur harvest fairs, and in 2013 took Best of Class in the white-wine division. Katie Bowman pushed the professional launch. His aunt Lisa Crean Bowman spent about twenty-five years as Director of Sales at Frog's Leap. This bottle is still that family wine, now from Russian River fruit.

Cool-climate Sauvignon Blanc, not a tropical porch bomb.

The 2023 is 100 percent Sauvignon Blanc from Russian River Valley. Stainless fermentation keeps citrus and white flower vivid. About 10 percent sees French oak for mid-palate shape, not cream. Alex has said he wants the classic herbal lane, closer to a cool-climate New Zealand profile than loud California tropical fruit. Russian River fog does that work before the cellar does.

PRESS

93 The SOMM Journal

ALEX BOWMAN

Founder · Graton tasting room · fifth-generation Northern California family

Alex started as a teenager on the family Sauvignon Blanc patch in west Santa Rosa. His father Doug made those twenty cases for friends. Alex took the project over, entered local harvest fairs, and in 2013 won Best of Class in the white-wine division. That is when he and Katie decided to do it as a business. He had been working as an electrician for Bowman Electric, wiring tasting rooms and harvest equipment around Sonoma. He has said he got a real feel for the industry from inside other people's cellars. Bowman Cellars was founded in 2013 and opened to the public in spring 2017. The Graton tasting room on Graton Road opened 1 February 2018. Katie Bowman, his wife since 2014, runs branding, labels, and hospitality. Her grandfather founded Andy's Produce Market in Sebastopol. Alex's aunt Lisa Crean Bowman, former national sales director at Frog's Leap, helped them think like a

2023 IN THE GLASS

The winery calls this a cool-climate Sauvignon Blanc with fresh notes of citrus and white flower, fermented in stainless with about 10 percent French oak. Grapefruit peel, lime, green apple, and a whisper of green herb lead. Acidity is mouthwatering rather than sharp. Michael Franz in The SOMM Journal (93) wrote that Russian River's cool climate shows in refreshing acidity that is not overly tart, with a subtly herbal bouquet that is not pungent, and a harmonious medium body. Those notes are critic language, not a Wine-Searcher aggregate. The finish is cool citrus, fresh herb, and wet stone. Drink it cold. It does not need a decant.

100% Sauvignon Blanc · Russian River Valley · Stainless fermentation · ~10% French oak · Cool-climate herbal lane

PAIRING AND SERVICE

Garlic shrimp with lemon and herbs · Goat cheese salad with citrus vinaigrette · Smoked salmon, oysters, or a clean coastal plate

Serve 46 to 50 F in a white-wine stem. No decant. Five minutes in the glass if the bottle comes out ice-cold.

WINE-SEARCHER MARKET

Score — Low \$20 Average \$34 High \$34

Checked 2026-09-08 · U.S. bottle listings · Buying context, not a required resale



ORDER THIS CASE

Put Bowman Sauvignon Blanc on the list.

\$13 a bottle · \$156 the 12-bottle case · One-case minimum

<https://onewinemarket.com/2023-bowman-cellars-sauvignon-blanc-russian-river-valley/>

Trade offer. One-case minimum. Orders are subject to account review.