



TRENTADUE

Sauvignon Blanc

2015

ALEXANDER VALLEY



WINEMAKER NOTES

The 2015 growing season began with one of the earliest bud breaks in history. Our Old Vine block 601 Sangiovese was the first one to awaken on February 18th. The rest of the varieties followed with bud break that was three weeks earlier than average and as you may have guessed, it was a record early start for harvest as well. The growing conditions were mostly good, the exception being cold weather during bloom that caused low fruit set resulting in below average yields...and as low as 50% off on our Cabernet blocks. The upside of lower yields is the incredible high quality showing on all wines from our Estate grapes.

The 2015 vintage is a return to the Bellacana Vineyard, which is situated directly across the Russian River from the Trentadue vineyards and winery. Approximately 25% of the grapes are the Sauvignon Muskee clone, which brings a slight Muscat aroma to the wine. Stylistically, our Sauvignon Blanc is ripe with more tropical fruit, melon and apricot aromas. The body is viscous and full, finishing sweet on the mouth, although there is no residual sugar in it at all. The wine was slowly fermented at cold temperature to preserve more of the aromatics and acidity as well as achieving fuller and viscous body. The wine was aged "sur lie" (on the lees) for about 7 months for additional complexity and richer mouthfeel. No oak was used during the aging. Enjoy this wine chilled with your favorite seafood or fruit and cheese plates. Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL 100% Sauvignon Blanc	PRODUCTION 730 Cases	ALCOHOL 14.1%
APPELLATION Alexander Valley	BOTTLED April, 2016	RESIDUAL SUGAR 0%
WINEMAKER Miro Tcholakov	RELEASE DATE May, 2016	pH 3.68
		TOTAL ACID .62g/100ml