



## SAUVIGNON BLANC Napa Valley

TECHNICAL INFORMATION

Appellation: Napa Valley

Varietal: 100% Sauvignon Blanc

Vintage: 2019 Alcohol: 14.6%

Production: 653 Cases Vineyard: Lambentz

Barrel Program: Split Fermentation

## 2019 TASTING NOTES

The 2019 Sauvignon Blanc opens with soaring aromatics of grapefruit, lemon, dandelion greens, kiwi, and baking spices. The palate has a concentrated core of grapefruit pith that is lifted by bright acidity, and complimented by flavors of lemon, lime, and kiwi, that energetically glide into a finish marked by citrus and a light note of clove. This Sauvignon Blanc is powerful and refreshing at the same time.

## WINEMAKING NOTES

We split the fermentation process into two portions: tank and barrel, to create complexity. The tank fermented portion is fermented at a very low temperature. A cool, slow fermentation allows a larger amount of fruity esters to stay in the wine. The barrel-fermented wine (15%) absorbs color, flavor, sugar, and aromatics of spice, vanilla, and toast. The barrels also build structure and lengthen the finish. We use a 3rd generation cooperage based in Romania by the name of Transylvania Bois Tonnellerie. This extremely tight-grained eastern European oak fits our Sauvignon Blanc program like a glove.

## 2019 VINTAGE NOTES

2019 was another banner year for Napa. The year kicked off with above average levels of rainfall, then transitioned into a mild summer and fall without any major heat events. The consistent weather allowed the fruit to ripen at a moderate pace and avoid spikes in sugar or dips in acid. The vintage is marked by purity of fruit flavors that are coupled with well-balanced acidity and full texture.

SUGGESTED RETAIL PRICE: \$32

850 Bordeaux Way | Napa, CA 94558 888.983.8414 | trinitascellars.com