



TRENTADUE

OPR Sauvignon Blanc

2021

CALIFORNIA WHITE WINE



WINEMAKER NOTES

The 2021 harvest year was near perfect for growing grapes and a second year of a lighter than normal crop. The berry size was smaller than average delivering exceptional flavors, intense color, beautiful grapes, fruit forward and ripe. The season started early and cold and it was void of long, lingering heatwaves leading to relatively early to normal harvest dates with most grapes ripening at the same time. Unusually our Zin ripened later than our young block of Cabernet. Overall, we had about 10% lower yields but unevenly dispersed between the varieties with Merlot and Zin being notably lower than normal.

2021 vintage of OPR Sauvignon Blanc is our fourth vintage of this concept wine. The grapes are 100% from Clement Hills (region of Lodi appellation), known for shallow, rocky soils made up of decomposed granite and loam. This year we made our Sauvignon Blanc moderately “grassy”, with more citrus and apple fruit and traces of gooseberry, melon and fig aromas. The body is light to medium and focused, with obvious richness, finishing on refreshingly high notes of acidity and minerality. The wine was slowly fermented at cold temperature to preserve more of the aromatics and acidity as well as achieving fuller and viscous body. No oak was used during the aging. Enjoy this wine chilled with your favorite sea food or fruit and cheese plates. Cheers!

TECHNICAL NOTES

BLEND:
100% Sauvignon Blanc

HARVEST:
September 4, 2021

APPELLATION:
Clements Hills

AGING:
Stainless steel

PRODUCTION:
1,251 cases

BOTTLED:
June 22, 2022


MIRO TCHOLAKOV
RELEASED:
July 1, 2022

ALCOHOL: 11.5%
TA: 0.65g/100ml
pH: 3.15
RS: 0.65%