



TRENTADUE

OPR Sauvignon Blanc

2022

CALIFORNIA WHITE WINE



WINEMAKER NOTES

According to the National Integrated Drought Information System, the year 2022 was the driest year to date in the last 128 years. Here at Trentadue we started the practice of “water deficit Irrigation” nine years ago and because of that and other vineyard management techniques our vines faired relatively well even during the heat wave in September. The good news is that we did not have fires in Sonoma County and the quality was very high across all varieties with notably smaller berry and cluster sizes, packing a stellar quality 2022 vintage. The yields, as one may suspect, were down about 18% compared to 10-year average with Zinfandel down almost 35%.

2022 vintage of OPR Sauvignon Blanc is our fifth 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 a bit riper in overall aromas such as green apple, 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:

98% Sauvignon Blanc
2% Chardonnay

HARVEST:

September 4, 2021

APPELLATION:

Clements Hills

AGING:

Stainless steel

PRODUCTION:

813 cases

BOTTLED:

April 25, 2023

MIRO TCHOLAKOV

RELEASED:

June 20, 2023

ALCOHOL: 11.57%

TA: 0.56g/100ml

pH: 3.33

RS: 0.07%