



TRENTADUE

OPR Sauvignon Blanc

2020

CALIFORNIA WHITE WINE



WINEMAKER NOTES

It would be easy to say that 2020 grape harvest season was challenging but that would be a great understatement. Between the fires, the smoke and COVID-19 safety guidelines, stress levels were at all-time high for all winemakers throughout the West Coast. I have 20 harvests at Trentadue (30 total in California) under my belt, but this one was absolutely the most challenging vintage of my career (the previous was 2019). The vintage started early and finished earlier than usual. We harvested most Zinfandel blocks and some Petite Sirah before the Labor Day heatwave but all the Bordeaux variety grapes still had weeks to ripen on the vine so we gave them the time to recover knowing that we may have a problem with the smoke from the fires. Alexander Valley, where all of our Estate is located, was relatively far from all fires this year. In short-we are glad the vintage is over, and the wines are safe in the barrels.

2020 vintage of OPR Sauvignon Blanc is our third vintage of this concept wine. The grapes are 100% from Clement Hills 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!

MIRO TCHOLAKOV
RELEASED:

February 15, 2021

ALCOHOL: 12.5%

TA: 0.7g/100ml

pH: 3.11

RS: 0.07%

TECHNICAL NOTES

BLEND:

100% Sauvignon Blanc

HARVEST:

August 1, 2020

APPELLATION:

California

AGING:

Stainless steel

PRODUCTION:

1,412 cases

BOTTLED:

January 15, 2021