



Winemaker's Tasting Notes

Scot Covington - Winemaker

Trione 2018 Russian River Sauvignon Blanc

The 2018 vintage will be one described by poets and songwriters...it was a season of dreams. The harvest began in earnest the second week of September, which is considered normal in most years, but for the past three or four harvests it would seem late. The season was of almost perfect pace and timing, with fruit ripening on a gradual scale which allowed for a much more relaxed tenor to the usual more frantic time of year. The term "hang-time" gets used a lot in describing harvests, but 2018 sure proved to be the harvest of hang-time. A moderate summer, leading to a moderate fall weather pattern allowed for full flavor development across all varieties.

Cases produced: 3,518

Winemaking: The making of the 2018 Sauvignon Blanc utilized traditional methods of hand harvesting and whole bunch pressing to ensure the highest quality juice. The South African yeast strain, Alchemy II, was used for fermentation. This yeast strain imparts fresh gooseberry and grassiness to the wine which balances the fresh fruit components on the palate and finish. If you close your eyes and sip, you may see visions of the Loire Valley or perhaps the Marlborough region of the South Island of New Zealand.

Alcohol: 12.3 percent by volume

TA: 9.50 g/l

pH: 3.12

Tasting Notes: White peaches, nectarines and mandarin zest are the first hints on the nose. The acidity and sweetness on the palate are in perfect balance. This wine is mouth-watering and leaves one craving for fresh oysters, sourdough baguettes, aged gouda, a sandy beach and a setting sun. Cheers!

*"Three generations, four decades, five ranches.
Our family is deeply rooted in Sonoma County."*

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