



Tasting Notes – Winemaker, John Duckett

Trione 2022 Sauvignon Blanc

Vintage: 2022 looked like it was going to be year 4 or 5 of drought conditions with below average winter rains but some late spring rains came to the rescue and aided in canopy growth, which would become essential later in the summer. Late spring and early summer growing conditions were ideal although crop yields looked to be slightly lower than average. Harvest began for Trione on August 23rd with our first delivery of Russian River Valley Pinot. Harvest was off to a good start until California experienced an early September heat spike with consecutive record-breaking temperature days. Grape growers and winemakers were faced with the decision to hurry up and pick or wait until the plant recovered and began accumulating sugars again (which is about a two-week cycle from plant shut down to restart). Those that waited took the gamble that the raisened fruit and burnt leaves could be salvaged. Thankfully with the well-developed canopies protecting much of the fruit from sunburn and raisening, and early picking decisions made by Trione, we were able to get our full tonnages of excellent quality fruit. The cellar and vineyard crews will remember 2022 as a fast and furious harvest with 97% of Trione’s fruit being crushed by September 17th.

Winemaking: The Trione 2022 Sauvignon Blanc grapes were hand-picked at night and pressed shortly after to preserve the delicate fruit flavors and minimize any bitter phenolics. The juice was settled and inoculated with a yeast strain specifically chosen to help accentuate thiols naturally present in Sauvignon Blanc imparting flavors of guava, passionfruit and grapefruit. Fermentation took place in a mix of neutral French oak barrels along with stainless steel tanks to allow further complexity and enhanced varietal character.

Cases produced: 3,900

Alcohol: 13.9 percent by volume | TA: 7.5 g/l | pH: 3.38

Tasting Notes: This wine showcases beautiful aromas of lemon zest and lime intertwined with fresh, juicy white peach. On the palate the bright acidity accentuates flavors of guava and honeydew melon. The Trione 2022 Sauvignon Blanc will pair beautifully with a variety of dishes from pan seared sea scallops to creamy spaghetti carbonara.

*“Three generations, five decades of farming, five ranches.
Our family is deeply rooted in Sonoma County.”*

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