

SUN + SOIL + HUMANITY

2013 RESERVE SAUVIGNON BLANC NAPA VALLEY

Tech Info

Suggested Retail: \$40 Number of Cases: 360 Alcohol: 14.5%

Tasting Notes

The 2013 Reserve Sauvignon Blanc opens with aromatics of lychee, guava, vanilla, honeysuckle, and baking spices. The palate is rich and full from start to finish. Beautiful lemon notes are prominent and blend nicely with some of the sweeter barrel notes. The Russian oak gives the wine nice flavors of light caramel and juicy fruit. The wine finishes long and smooth leaving you wanting more.

Winemaking

TRINITAS

2013

RESERVE SAUVIGNON BLANC

NAPA VALLEY The Busch Family This Sauvignon Blanc receives some special attention and love in the cellar. Typically we split the fermentation into two portions tank and barrel, and usually only about 15% of the wine sees oak. This Reserve however, sees only oak and is in the barrel from fermentation to bottling, about 12 months. The oak broadens the palate of this wine, adds weight, and rounds out the natural acidity of this wine. The Russian oak always gives the wine beautiful hints of baking spices and a classic juicy fruit flavor only found from this barrel. The amount of oak on this wine not only imparts beautiful flavors and aromatics to the wine and makes it very enjoyable to drink, but it will add to the lifespan of the wine ensuring its drinkability for years to come.

The Vineyard

This is our eighth vintage of Sauvignon Blanc from the LamBentz vineyard located in Pope Valley just east of Howell Mountain. The fruit is a consistently bright and beautiful.

The Vintage

The 2013 vintage was another rock star year following an amazing 2012. There was a long, dry, and even growing season, which is the perfect condition for winegrowing. This year allowed us to pick at the peak of ripeness, which allows the wines to exhibit their most pure varietal characteristics.