

TRINCHERO
Family Estates

NAPA VALLEY SAUVIGNON BLANC POINTS OF DIFFERENCE

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TRINCHERO
NAPA VALLEY

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MASON

EST. 1974
NAPA
CELLARS



- ◆ Single-vineyard, Calistoga AVA, estate designation, warmest appellation in Napa Valley with great sun exposure, first vineyard purchased by the Trinchero family, named for Mario Trinchero's wife, Mary.
- ◆ First pick of new planting Musque clone (50% of final blend). Other half from older planting of Clone 1 planting.
- ◆ Grapes fermented at a cooler temperature (60°F) for over 40 days. 50% of the wine was aged in stainless steel tanks without lees contact. 50% aged for 3 months in stainless steel barrels with lees contact, stirring twice per week.
- ◆ Aromas of lemon grass, zesty grapefruit, crisp honeydew melon, fresh citrus, more Sancerre in style. Light to medium body, flinty, mineral qualities, sour/under ripe white peaches. Finishes crisp with a lemon, honey viscosity.

- ◆ Sourced from five vineyards, spanning the entire length of Napa Valley (Calistoga to Carneros) as well as Kick Ranch in Sonoma County. Clones 1, 276 and Sauvignon Musque (A highly aromatic clone).
- ◆ Boosted by one of the warmest summers on record, the 2017 vintage roared into being with our first Sauvignon Blanc pick on August 22.
- ◆ Stainless steel (16% stainless steel) and French oak fermented and aged for six months sur lie (66% neutral, 18% new), with weekly lees stirring.
- ◆ Opens with a fragrant nose of sweet orange blossom and lemon curd, framed by a fruit-forward palate of nectarine and tropical undertones. Fresh acidity and a pleasing mouthfeel.

- ◆ Napa Valley appellation with 100% of the fruit sourced from two blocks of the Yount Mill Vineyard. Vines are planted to split trellis to allow for leafing flexibility. More leafing on morning side with higher amount of canopy on the afternoon side creating an ideal ratio of slightly green to ripe grapes.
- ◆ A long fermentation is carried out at a cold 50°F to retain aromatic qualities and crisp acidity for 35-40 days. 18% of the wine was put down to stainless steel drums and the fermentation lees from the tank was distributed across these drums and stirred 3 times a week for 3 months.
- ◆ Round and layered with a creamy pear and fig flavor with a little grapefruit in the finish.

- ◆ Sourced largely from the north to middle portion of Napa Valley (Calistoga, St. Helena, Rutherford and Oak Knoll) highlights the warmer regions of the valley.
- ◆ The 2018 was a temperate, cooler growing season offering growing conditions with abundant rain.
- ◆ 100% stainless steel, cool, fermentation and aging. 50% cap and drain method on skins.
- ◆ Opens with alluring aromas of melon, boxwood, gooseberry, grapefruit and citrus. A full and lively palate of white peach, tropical fruit and lemon lead to orange blossom notes.

◆ Winemaker: Mario Monticelli

◆ Winemaker: Jennifer Williams

◆ Winemaker: Randy Mason

◆ Winemaker: Joe Shirley

◆ Case Production: 3,455 (6/750 ml)

◆ Case Production: 900 (6/750ml cases)

◆ Case Production: 7,462 (12/750ml)

◆ Case Production: 23,800 (12/750ml cases)

- ◆ v.2017: 91 pts., *Wine Spectator*
- ◆ v.2017: 90 pts., *Wine Enthusiast*

- ◆ v.2016: 90pts. "Top 100 Wines of 2017 #57", *Wine Spectator*

- ◆ v.2016: 90 pts., *Wine Enthusiast*
- ◆ v.2016: 90 pts., *Tasting Panel*

