

**2021 Russian River Valley Sauvignon Blanc**

**Vintage Summary:** 'Fast and furious' is the term that comes to mind when describing the 2021 vintage. The lead up to harvest was near perfection as far as grape quality goes. The season started out cold then became mild with few heat spikes, but rather weeks of consistent warmth causing many varieties to ripen at the same time. The crop load across all varieties was slightly lighter than average which hastened ripening in all Sonoma County appellations. For most winemakers and grape growers, it was a welcomed trend back to normalcy. Trione's harvest began the last week in August and finished the first week in October; six weeks in total. The fruit quality was clean and exceptional with great flavor. It was another vintage year here in Sonoma County's wine country.

**Harvest Dates:** August 31<sup>st</sup>, September 1<sup>st</sup>, 3<sup>rd</sup>, 7<sup>th</sup>, 14<sup>th</sup>

**Appellation:** Russian River Valley

**Ranch/Block:** River Road Ranch blocks 8, 9

**Clone:** 01

**Tons harvested:** 45    **Chemistry:** 22.5°B TA 8.50 g/L pH 3.27 ML 2.89 g/L YAN 380 g/L

**Cases produced:** 2,940    **retail price:** \$28

**Winemaking:** The Trione 2021 Sauvignon Blanc was made utilizing traditional methods of hand-harvesting and whole bunch pressing to ensure the highest quality juice. The South African yeast Alchemy II was used for the fermentation. This yeast strain imparts fresh gooseberry and grassiness to the wine that creates balance between 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.

**Oak type:** 100% neutral French oak

**Fining/Filtration:** Light fining/filtration

**Barrel age:** 4 months

**Bottling date** March 17<sup>th</sup>, 2022

**Analysis:** Alc: 13.2 TA 8.20 g/L pH 3.21 ML 3.37 g/L VA 0.55 g/L Rs 10.20 g/L

**Current tasting notes:** There is a key lime pie, citrusy note to the nose of the 2021 Trione Sauvignon Blanc. The aroma brings you in with an invitation to taste. The palate is crisp but silky with lingering hints of honeysuckle blossom, lemon meringue competing with a sandy salinity of a cool ocean breeze. This wine will pair with an endless number of seafood dishes as well as savory soft cheeses. Enjoy! **STC**