



TRENTADUE

OPR Sauvignon Blanc

2019

CALIFORNIA WHITE WINE



WINEMAKER NOTES

The 2019 season had an interesting mix of conditions to say the least! We had a lot of rain in March and in May, fire in October with evacuations and power outages. Other than that, the quality was spectacular! The only grapes not harvested before the fire started was our small block of Montepulciano, which we managed to harvest before the fire became more serious. Otherwise, the growing season was relatively mild and long without any heat waves or other surprises. The crop yields were lower than those of 2018, and the quality was high.

The 2019 vintage of **OPR Sauvignon Blanc** is our second vintage of this concept wine. The grapes are 100% from Cosumnes River region of Lodi appellation. This year we made our Sauvignon Blanc moderately “grassy,” with more citrus and apple fruit and traces of gooseberry, melon and apricot aromas. The body is medium-to-full and focused, with obvious richness, finishing on refreshingly high notes of acidity and minerality. The wine was slowly fermented at cold temperatures to preserve more of the aromatics and acidity. Cold fermentation also allows us to achieve a more full and viscous body in the wine. No oak was used during the aging.

Enjoy this wine chilled with your favorite seafood or fruit and cheese plates. Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

BLEND:

100% Sauvignon Blanc

HARVEST:

August 29, 2019

APPELLATION:

California/Lodi

AGING:

Stainless steel

PRODUCTION:

979 cases

BOTTLED:

February 6, 2020

RELEASED:

March 1, 2020

ALCOHOL: 13.5%

TA: 0.71g/100ml

pH: 3.33

RS: 0.06%