

# Trefethen

## 2018 SAUVIGNON BLANC

### THE VINTAGE

Ample rainfall in the spring recharged the soil profile and provided a strong start to the growing season. The weather during the summer featured consistent warmth and sunshine without any major heat spells. Cooler than average temperatures in August and September slowed the ripening process, providing long hang time and leading to complex flavor development. October was mostly dry and warmer than usual allowing us to pick each block at optimal ripeness. The harvest was complete before November and the start of an epic rainy season.

### THE WINE

Fresh and lively on the nose, this wine features aromas of grapefruit, nectarine and kiwi. The palate is mouthwatering with subtle tropical flavors and more citrus notes supported by bright acidity.

### FOOD AFFINITIES

With hints of orange blossom, stone fruit and citrus, this wine is perfect for food creations of shrimp, ahi tuna, ginger or avocado. One of Winery Chef Chris Kennedy's favorite pairings is Dungeness crab salad spiked with fresh avocado.



### VARIETAL

100% Sauvignon Blanc

### APPELLATION

Oak Knoll District of Napa Valley

### ESTATE VINEYARD

100% Main Ranch

### HARVEST

August 29–September 5

### WINEMAKING

Fermented and aged in a mix of stainless steel tanks and neutral oak

### ALCOHOL

13.5%

