

Trefethen

2020 SAUVIGNON BLANC

The dedication of the Trefethen family is manifest in every aspect of the operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality.

THE VINTAGE

The growing season began early after a very dry winter that included only half of our typical rainfall. The summer was sunny and pleasant, our warmest since 2003, and the harvest began a few weeks earlier than usual. The wines from this vintage feature concentrated flavors and our signature brightness on the palate.

THE WINE

Fresh and bright, this wine delivers layered aromas of pineapple, kiwi, and passion fruit with hints of fresh herbs. Medium-bodied and balanced, the palate features vibrant acidity, carrying the delicious fruit flavors through to a mouthwatering finish.

FOOD AFFINITIES

The bright acidity of this Sauvignon Blancs makes it an ideal wine for pairing with seafood and white meats. Winery Chef Chris Kennedy says it accentuates the taste of the sea and suggests enjoying this wine with our Spicy Tuna Poke recipe.



VARIETAL
100% Sauvignon Blanc

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
August 20

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

ALCOHOL
13.8%



Scan to learn more.
trefethen.com/Trade



Trefethen Family Vineyards
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