

**Winemaker's Tasting Notes**  
*Scot Covington – Winemaker*

**Trione 2013 Russian River Valley Sauvignon Blanc**  
**River Road Ranch**

River Road Ranch encompasses 125 acres in the heart of the Russian River Valley appellation. Sauvignon Blanc grapes thrive here in the well-drained gravel and clay loam soils. We hand picked fruit from thirteen-year-old vines planted with clone #01, a selection with a distinguished history in California. Vintage 2013 was as ideal as the preceding 2012 season. A moderate spring-summer-fall and a clockwork harvest gave us grapes with good structure and juicy, ripe flavors.

**Cases produced: 1,980**  
**Suggested California retail price: \$23**

**Winemaking:** We gently pressed the hand-harvested whole bunches and chilled the juice for two-three days, in stainless steel tanks. We used a special yeast strain from South Africa, selected for its aroma enhancing qualities, to ferment the wine. The Sauvignon Blanc aged 4 months in 10% new and 90% neutral French oak barrels. We bottled the wine May 14, 2014.

**Winemaker Notes:**

Aromas of Honeydew and Crane melon entice and lead to mouthwatering flavors of nectarine, pear and fragrant white peach. Subtle French oak nuances enhance the structure and extend through a long, silky finish. This rich, creamy Sauvignon Blanc pairs well with *prosciutto di Parma* draped over fresh melon and shaved *Parmigiano Reggiano*.

**Alcohol:** 13.8 percent by volume  
**TA:** 6.30 g/L  
**pH:** 3.29

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