Sauvignon Blanc White Wine

Trump Winery

CHARLOTTESVILLE, VIRGINIA

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Tasting Notes:

This vibrant Sauvignon Blanc has aromas of grapefruit, melon, passion fruit, and boxwood. This wine has an exciting palate with a refreshing crisp and clean acidity. Enjoy with seafood and salads.

Terroir

This wine is made from 100% estate-grown fruit. Our vines are sheltered in the foothills of Carter's Mountain in the Monticello American Viticultural Area (AVA).

Winemaking:

Sauvignon Blanc grapes were hand-harvested, hand sorted, de-stemmed and the whole berries were allowed to macerate in tank over night at 10°C to extract some of the aromatics found within the Sauvignon Blanc skins. After 12 hours the juice was extracted and the remaining juice pressed out of the skins. After cold settling, the juice was fermented at low temperatures for over one month in 100% stainless steel. After fermentation, the lees are stirred for about 3 months in tank to improve mouth feel. After six months of aging the result is a wine that is both fresh, as well as round.



CASE PRODUCTION 1,032

APPELLATION MONTICELLO 100% ESTATE GROWN

VARIETALS

100% SAUVIGNON BLANC

PH 3.37

<mark>TA</mark> 8.1 G/L

<mark>ALC</mark> 12.5%

BOTTLED MARCH 2024

COOPERAGE 100% STAINLESS STEEL



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