

TRECINI

Wine Specs:

Vintage:

2008 Late Harvest
Sauvignon Blanc

Appellation:

Russian River Valley

Vineyard Designation:

Vicini's Vineyard

Sugar:

32° Brix

Acid:

3.2 g/L

PH:

3.62

Residual Sugar:

12.5 g/150ml

Alcohol:

13.8 %

Awards:

2013 DOUBLE GOLD
American Fine Wine Competition



Late Harvest Russian River Sauvignon Blanc

For the 2008 late harvest Sauvignon Blanc about 20% of the clusters were fully affected with Botrytis, which has given us moderate amounts of that special favor of the noble rot and created a wine that is really fresh and clean and deceptively hides the amount of residual sugar. The wine was gently pressed to tank where it was refined and settled, then racked into Neutral French Oak barrels. After a long cool fermentation of over six months, we found a perfect balance between sweetness and acidity. This wine is very much Sauvignon Blanc with incredible aromatics and a delicate sweetness from the Botrytis. Although this wine is sweet and aromatic, a broad range of foods will pair exceptionally well; there are of course the classics, such as Foie Gras, rich blue cheeses, such as Stilton and Roquefort, but also try this with some ripe tropical and citrus salads, or with almond biscuits.