



TRENTADUE

OPR Sauvignon Blanc

2023

CLEMENTS HILLS



WINEMAKER NOTES

The 2023 Vintage was one of the coolest and latest vintages I've seen in the last two decades. The rain was much needed and with more than 55 inches was double than normal and helped replenish the reservoirs and nourish the vines. In February the temperatures dropped below freezing and we had snow on the valley floor! The precipitation also brought extra canopy growth and led to 5% to 15% higher yields for most varieties. Our viticulture team was diligent in thinning and doing crop adjustments where necessary. This was key to achieving a balanced crop and promoting ripening in a very late year. Overall, the entire season was late from bud break through veraison and finally ripening and harvest. As a result of the long and slow ripening the 2023 vintage wines are deeply flavorful, beautifully colored, dense and concentrated with moderate alcohol. The tannin, structure and acidity of these wines resembles some of the best European vintages. The 2023 vintage will be most likely one of the most memorable and age-worthy we had in a long time.

2023 vintage of OPR Sauvignon Blanc is our sixth vintage of this concept wine. The grapes are 100% from Clement Hills (region of Lodi appellation), known for shallow, rocky soils made up of decomposed granite and loam. This year our Sauvignon Blanc a bit riper in overall aromas such as green apple, gooseberry, melon and fig aromas. The body is light to medium and focused, with obvious richness, finishing on refreshingly high notes of acidity and minerality. The wine was slowly fermented at cold temperature to preserve more of the aromatics and acidity as well as achieving fuller and viscous body. No oak was used during the aging. Enjoy this wine chilled with your favorite sea food or fruit and cheese plates.

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL 98% Sauvignon Blanc 2% Muscat Canelli	PRODUCTION 1,431 Cases	ALCOHOL 11.6%
APPELLATION Clements Hills	BOTTLED February 2024	RESIDUAL SUGAR 0.2%
WINEMAKER Miro Tcholakov	RELEASE DATE April 2024	pH 3.27
		TOTAL ACID .57g/100ml