TRENTADUE

La Storia Sauvignon Blanc

2025

Russian River Valley



WINEMAKER NOTES

Overall, the 2025 vintage year was very good to exceptional for Trentadue. Cool and without any heat spikes. The milder temperatures continued all summer through the fall resulting in consistent ripening of the fruit maintaining great acidity, structure, color and exceptional flavor development. By mid-October we managed to harvest all blocks before the rain arrived. We started harvest with Zinfandel on September 9th and finished with our perennial champion of latest to ripen-Montepulciano on October 11th. The yields were a bit lower than 5-year average.

The 2025 vintage is our second Sauvignon Blanc under the La Storia label. The grapes are 100% from the fame Russian River Valley of Sonoma County, known for its Goldridge soils and cool breezes from the Pacific Ocean, perfect for delicate and flavorful varieties such as Sauvignon Blanc, Chardonnay and Pinot Noir. This year our Sauvignon Blanc has more minerality and refined overall aromas such as grapefruit, white peach, freshly cut grass, gooseberry and fig aromas. The body is medium and focused, finishing on refreshingly high notes of acidity and minerality. The wine was slowly fermented at a cold temperature to preserve more of the aromatic 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.

Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL
100% Sauvignon Blanc

APPELLATION
Russian River Valley

WINEMAKER
Miro Tcholakov

PRODUCTION
1280 Cases

BOTTLED
March 2026

RELEASE DATE
April 2026

ALCOHOL
13.9%

RESIDUAL SUGAR
0.2%

pH
3.15%

TOTAL ACID
5.7 g/L

TRENTADUE WINERY | GEYSERVILLE CA | 707.433.3104
www.trentadue.com