

2021

Sauvignon Blanc

Andrews Family Vineyards
Horse Heaven Hills AVA
Washington State



VINTAGE DETAILS

We prefer a balance of ripeness and fresh acidity, so Trothe fruit was the first picked in most blocks.

VARIETALS:

100% SAUVIGNON BLANC

VINEYARD BLOCK:

SB16A

CLONES:

CLONE 8

VOLUME:

36 CASES

ALCOHOL:

13.8%

TA:

8.2 G/L

PH:

3.00

BOTTLED:

MARCH 2022

RELEASED:

APRIL 2022

TASTING

Pale lemon in color with brilliant flecks of gold. Tropical notes of ripe pineapple and mango, harmoniously integrated with citrus and floral aromas of grapefruit and apricot blossom. Crisp, mouthwatering acidity cuts through the palate, balanced by generous fruit and hints of wet stone to create a fresh mineral texture.

GROWING SEASON

2021 was the hottest on record at Andrews Family Vineyards, and across Washington State. In the vineyard, a large canopy helped shade and cool the fruit during the day's heat, extending the ripening period. While leaf removal at the start of summer is the norm, in 2021 the canopies were kept intact—protecting the fruit from an unexpected heat wave in late June (ten days of 105-118F) and preserving vibrancy and freshness in the berries. Just another example of how the best wine is grown in the vineyard, and not made in the winery.

VINIFICATION

Following harvest, fruit for the 2021 Trothe Sauvignon Blanc was kept in a skin-contact soak for 12 hours. After pressing and cold settling, the must was fermented and then aged in tapered concrete tanks. Extended aging *sur lie* included regular lees stirring to create a round and supple mouthfeel.

For additional information and opportunities for purchase, visit trothe.com