

2022

Sauvignon Blanc

Andrews Family Vineyards
Horse Heaven Hills AVA
Washington State



VINTAGE DETAILS

Our wines are marked by balanced ripeness and fresh acidity. Across our vineyards, Trothe fruit is generally picked first to achieve this style.

VARIETY:
100% SAUVIGNON BLANC

BLOCK:
SB16A

VOLUME:
36 CASES

ALCOHOL:
11.8%

TA:
8.6 G/L

PH:
3.13

BOTTLED:
MARCH 2023

RELEASED:
APRIL 2023

TASTING

The nose opens with aromas of lemon, wet stone, and delicate white flowers while capturing a touch of salinity. On the palate, bursts of ripe grapefruit, lemon curd, and pineapple mingle with lacey blossoms and clean minerality. Crisp acidity and creamy texture mingle harmoniously with the wine's generous fruit and nuanced floral components—this Sauvignon Blanc perfectly evokes springtime.

GROWING SEASON

2022 marked our second hottest year on record: surprisingly, we crossed this threshold in mid-October. The year began as the coolest and wettest in the last 15. Copious spring rainfall and a rare April frost left many Washington growers wondering if we would have a crop. The vines recovered and as late as August we took measures to account for lack of ripening weather. Then, fall unfolded into the most gorgeous in recent memory with summer-like days and cool nights, both necessary to ripen the near tropical flavors we needed while retaining the freshness and acidity we prefer in our Sauvignon Blanc.

VINIFICATION

We skin-contact soaked our 2022 Sauvignon Blanc for 12 hours after harvest. Gently pressed and cold settled, the must was fermented and aged sur lie in goblet-shaped, concrete tulipes. With extended aging and regular lees stirring, we created a rich, creamy wine with a long mineral finish.

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