

Sauvignon Blanc

White Blend

Trump **T** Winery

CHARLOTTESVILLE, VIRGINIA

Tasting Notes:

This vibrant Sauvignon Blanc has aromas of grapefruit, melon, passion fruit, and boxwood. This wine has an exciting palate with a refreshing crisp and clean acidity. Enjoy with seafood and salads.

Terroir

This wine is made from 100% estate-grown fruit. Our vines are sheltered in the foothills of Carter's Mountain in the Monticello American Viticultural Area (AVA).

Winemaking:

Sauvignon Blanc grapes are hand-harvested, hand sorted, de-stemmed and the whole berries are allowed to macerate in tank over night at 10°C to extract some of the aromatics found within the Sauvignon Blanc skins. After 12 hours, the juice is extracted and the remaining juice is pressed out of the skins. After cold settling, the juice is fermented at low temperatures for over one month in 100% stainless steel. After fermentation, the lees are stirred for about 3 months in tank to improve mouth feel. After six months of aging, the result is a wine that is both fresh, as well as round.



VINTAGE

2022

CASE PRODUCTION

3,742

APPELLATION

MONTICELLO

100% ESTATE GROWN

VARIETALS

83% SAUVIGNON BLANC

17% SÉMILLON

PH

3.37

TA

8.3 G/L

ALC

13.3%

BOTTLED

MARCH 2023

COOPERAGE

100% STAINLESS STEEL

Silver



Silver



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