



## TRINCHERO FAMILY SAUVIGNON BLANC 2006



### VINEYARD INFORMATION

A good portion of our 2006 Family Sauvignon Blanc came from our 525-acre Los Alamos estate vineyard in the rolling costal hills of central Santa Barbara County. This cool, maritime-influenced site was tailor-made for this varietal. To add some additional ripe fruit characteristics, this year we also included warm weather Sauvignon Blanc from Lake County.



### WINEMAKING

All of the juice (free run only) was cold-fermented, aged in stainless steel tanks and bottled early to preserve freshness, varietal accuracy and racy acidity. The dramatic brightness and refreshing palate feel make Sauvignon Blanc one of the most distinguishable varieties of wine.



### TASTING NOTES

The 2006 vintage was a late long harvest, which allowed for extended hang time and complexity in flavor. This wine combines both the earthy, melon-like flavors of warm weather Sauvignon Blanc with the citrus and tropical fruit of cooler climate Sauvignon Blanc. It is bright, aggressive and remarkably refreshing.



### CHEF NOTES

Sauvignon Blanc is often hailed as the perfect seafood wine, our Trincher Family Sauvignon Blanc is magic with a fried oyster Po-boy, grilled shrimp and scallops or smoked trout. Because of its natural brisk acidity, it is also perfect with any salad dish.

### WINE INFORMATION

**COMPOSITION:** 100% Sauvignon Blanc

**AGING:** 100% Stainless Steel

**ALCOHOL:** 13.7%

**PH:** 3.33

**CASES:** 40,000

**APPELLATION:**

87% Santa Barbara County

13% Lake County

**RELEASE DATE:** January 2007

