



trois  
noix

2018  
SAUVIGNON BLANC  
NAPA VALLEY  
OAK KNOLL

*“Elegant, polished, and approachable but with structure to last.”*  
- Jaime Araujo

THE VINTAGE

In 2018, generous February rains and a mild summer provided nearly perfect conditions. A moderately warm fall with plentiful sun allowed the fruit to develop complex flavors while cool marine influences helped the grapes to maintain vibrant acidity.

TASTING NOTES

The 2018 Trois Noix Sauvignon Blanc is based on the Musqué clone grown in a small lot of Ryan’s Vineyard in Oak Knoll. The Musqué clone offers delicate floral and tropical notes with hints of chalk dust. Our Sauvignon blanc is medium-bodied, crisp, lean and fresh, with nice pineapple and grapefruit notes wrapped around a mineral core.

PAIRINGS

Enjoy with a peach, arugula and goat cheese salad, halibut with crispy skin and a beurre blanc, or fresh oysters.

TECHNICAL INFO

VARIETAL COMPOSITION  
100% SAUVIGNON BLANC

VINEYARDS  
RYAN’S VINEYARD

HARVEST DATES  
SEPTEMBER 4<sup>TH</sup> - 6<sup>TH</sup>, 2018

FERMENTATION  
48% NEUTRAL FRENCH OAK  
52% STAINLESS STEEL

AGING  
48% NEUTRAL FRENCH OAK  
52% STAINLESS STEEL

BOTTLING DATE  
JUNE 27TH, 2019

ALCOHOL  
14.2%

PH  
3.20

TA  
7.1 G/L

PRODUCTION  
346 9-LITER CASES