

# QUATTRO THEORY

## SAUVIGNON BLANC

### NAPA VALLEY

TWENTY TWENTY THREE



Quattro Theory Napa Valley wines are inspired by four generations of Trinchero family legacy, blending time-honored wisdom with modern craftsmanship, to create balanced and food friendly wines

**VINEYARDS:** Our Sauvignon Blanc is grown in our estate Mary's Vineyard in Calistoga, containing some of the oldest Sauvignon Blanc plantings in Napa Valley at more than 30 years old. The old vines offer concentration and complimentary young vines add vibrance, and a small amount of Semillon from the estate adds a roundness to the wine. This vineyard is planted to two clonal selections: Musqué, for aromatics and flavors, and Clone 1 for structure and length. The grapes are harvested by hand in small lots over the course of three weeks allowing for ideal attributes to be developed in the fruit for complexity. Grapes are picked only when at the level that meets our style.

**GROWING SEASON:** : The 2023 season was defined by a prolonged growing period and mild weather, creating near-perfect conditions for producing grapes that are fresh, vibrant, and true to their varietal. The enhanced acidity in the grapes allowed for more precise harvest selections, resulting in exceptional flavors and aromatics. The 2023 vintage will be remembered for its balanced, fruit-forward wines.

**WINEMAKING:** Our cellar is set up to handle each lot individually through the winemaking process, with every step intentionally designed to emphasize the natural aromatic and varietal character with minimal intervention. Each pick is whole-cluster pressed over two hours, with 23 check ins to ensure desired style— a gentle, yet labor-intensive program to help retain natural acidity, and to isolate the exact desired press of juice. The juice is gently pumped to stainless-steel tanks then chilled to undergo cold stabilization for 5 days, keeping the light juice lees in suspension to enhance aromatics. The juice is then racked off the lees to each vessel and individually inoculated to begin a cold fermentation to completely dry, and then rests on the lees (yeast) for 6 months for a final build of body and flavors before the blend is assembled.

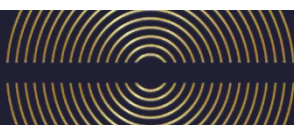
**EXPERIENCE:** This wine unfolds with vibrant layers of tropical fruits and subtle floral notes, lifted by the bright zest of white grapefruit and lime, creating a lively, mouthwatering tension. The bold aromatics are matched by equally dynamic flavors, offering a refreshing burst in every sip. As it evolves, delicate hints of minerality and salinity add complexity to the crisp finish. Perfect pairings include a citrusy summer chicken salad and fresh shrimp spring rolls.

**APPELLATION:** NAPA VALLEY | **VARIETAL BLEND:** 94% SAUVIGNON BLANC, 6% SEMILLON

**CLONES:** SAUVIGNON BLANC: CLONE 1 (STRUCTURE, PALATE, ACIDITY), MUSQUE (AROMATICS, FLAVORS, AROMA); SEMILLION: WENTE (STRUCTURE)

**AGING:** 6 MONTHS IN 62% STAINLESS STEEL TANK; 14% STAINLESS STEEL BARREL; 24% FRENCH OAK BARREL (7% NEW)

**HARVEST DATE:** AUGUST 30 - SEPTEMBER 19, 2023 | **RELEASE DATE:** MAY 2025 | **ALCOHOL:** 13.5%



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## VINEYARD SOURCING MAP

