

TROUBLEMAKER

SAUVIGNON BLANC

BLEND 1

Every Troublemaker needs a partner in crime – that's why we've introduced Troublemaker Sauvignon Blanc. A zesty blend of Sauvignon Blanc and a splash of Riesling, this wine is the crisp refreshing counterpart to the dark and brooding Troublemaker Red Blend.

VINEYARDS

The grapes for Troublemaker Sauvignon Blanc are sourced from a few different cool-climate vineyard sites throughout the Central Coast, with the majority of the vineyards located in Monterey County. The Monterey Bay, located in the northern tip of the region has a tremendous cooling effect on the region sending fog and cold breezes through the Salinas Valley. This cooling effect prolongs the growing season, increasing flavor development and preserving the lively natural acidity in the grapes. The moderate climate of the vineyards in Arroyo Seco attribute more body and richness to the wine.

PRODUCTION

The grapes were harvested and whole cluster pressed prior to fermentation in stainless steel tanks. After fermentation, the wine was transferred to another stainless steel tank for aging. The wine did not undergo malolactic fermentation, maintaining the liveliness on the palate and was cross-flow filtered before bottling in September of 2016.

TASTING

Troublemaker Sauvignon Blanc is filled with vibrant citrus fruit aromas of ruby red grapefruit, tangerine and orange marmalade, along with sweet tropical notes of guava and papaya and hints of lemongrass and honeysuckle. On the palate, this lively, medium-bodied wine is balanced by lush fruit flavors of mango, nectarine and guava, with a zing of mouthwatering acidity.

TECHNICAL NOTES

Varietal Breakdown: 82% Sauvignon Blanc, 17% Riesling, 1% Chardonnay

AVA: Central Coast

Oak Program: None (stainless steel aged)

Filtration: Crossflowed

Bottled: 9/16 – 9/17, 9/20

Production: 2275 cases, 908 kegs

Alcohol: 13.5%

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