



TRIALTO

*Vins de terroir, d'époque et d'humanité*

N/V



“Brilliant pale straw-yellow colour with slight green hues. The nose is fresh with softly full aromas of white and green stonefruits, piquant fresh herbs, some gooseberry notes and subtle complexing mouthwatering minerally lees elements. This is elegantly presented and has good intensity. Dry to taste and medium-bodied, the palate has a rich and succulent core of green stonefruits and gooseberries with fresh herb notes and subtle flinty, minerally lees detail. The palate sweetness is balanced by fine, fresh acidity and the flavours flow along with an elegantly concentrated core with very good linearity and thirst-quenching crispness to a long, lingering finish of stonefruits, herbs and minerals. This is an elegantly rich and succulent Sauvignon Blanc with green stonefruit, herb and mouthwatering mineral flavours and a finely concentrated core with crisp acidity. Serve with Pacific Rim fare and Mediterranean dishes over the next 2+ years. 100% UCD1 clone fruit from estate vineyards, hand-picked and WBP, fermented in stainless-steel, a portion by indigenous yeasts to 13.0% alc., the wine aged 2-3 months on lees. Certified BioGro organic.”

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**NEIL PUNSHON**  
(778) 331-8952  
Director of BC Sales & Liquid  
Art Selections

**KRIS DE RUITER**  
(250) 532-2527  
Représentante des ventes -  
Île de Vancouver

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