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**SYMPHONY NO. 9**  
NAPA VALLEY SAUVIGNON BLANC  
2016

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**2016 VINTAGE**

After five years of drought we saw some relief in the form of substantial, nourishing rains during the winter months. An early, warm spring prompted an early budbreak, with veraison also starting early in most northern California vineyards. It seemed like 2016 would be another early vintage, until the moderate, steady heat of summer stretched the ripening season a little longer than expected. We allowed the fruit to hang a little longer and achieve ideal ripeness. The early rains in October were of no concern since the wines were already happily fermenting in the winery before the first drop fell. We are happy to report that the quality of the 2016 vintage is simply superb.

**TASTING NOTES**

A cornucopia of tropical aromas burst out of the glass. Crushed pineapple, Meyer lemon and white peach all wrapped with a pretty layer of floral blossom notes. Creamy citrus meringue on entry, luscious and full-bodied, with perfectly balanced and zippy acidity. Finishes with mouthwatering tropical fruit and bright lingering citrus notes.

**Vintage:** 2016

**Appellation:** Napa Valley

**Varietal:** 60% Sauvignon Blanc, 40% Sauvignon Blanc Musqué Clone

**Alcohol:** 14.1%

**Fermentation:** 75% Stainless Steel and 25% Neutral French Oak Barrels

**Production:** 380 Cases

Handcrafted Small Production Wines, Passionately Created in the Heart of the Napa Valley.

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