

TRINITAS CELLARS

S U N . S O I L . H U M A N I T Y



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P I N O T B L A N C

R U S S I A N R I V E R V A L L E Y

This fruit-driven wine is abundant with floral, melon and apple aromas with similar flavors on the palate. From the clay loam soils in the Russian River Valley, this wine displays the best of the Trinitas factors – sun, soil and human influences – in which it is grown.

The Winemaking

Picked at 24° Brix natural sugar, this wine was fermented in stainless steel and rested in neutral oak for three months (for clarification) resulting in a clean wine with good acidity (no malolactic fermentation). We used a low inoculum level of CY-3079 yeast which insured a long and slow fermentation. This yeast is an excellent strain for emphasizing the fruit characteristics, especially in white wines. Our Pinot Blanc is dry but has weight and richness from extended contact with its secondary yeast lees and its relative ripeness.

The Vineyard

The source of this wine is grapes from the Saralee's Vineyard which is located in the middle of the cool Russian River Valley appellation. Owned and farmed by the Kunde Family, our Pinot Blanc comes from a small block of vines called the Frog Patch. This block is just under than two acres and is comprised of 1,190 vines on Oppenheim SO4 and 039-16 rootstock. Grown in a clay loam soil called Zamora Silty Loam, this block is cropped from 3.5 to 4 tons per acre.

The Vintage

The 2006 vintage is one to remember to in California. For some winemakers, this was one of the top of the decade. The cool, wet spring led to slow ripening, forcing adjustments in the harvest. The summer was warm which made up for any spring troubles.

88 POINTS

-Wine Enthusiast

Alcohol: 13.9%



Total Acidity: 7.1g



pH: 3.70



of Cases: 866



Suggested Retail: \$14.00