

TRINITAS CELLARS

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



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S A U V I G N O N B L A N C

N A P A V A L L E Y

Take a walk on the wild side with our 2006 Napa Valley Sauvignon Blanc. This vibrant wine shows all the evidence of its staying power. Aromas of grapefruit, melon and hints of peaches n'cream! This beautiful wine is stainless steel tank fermented but does see some oak time and is allowed some sur lees aging. Utilizing both tank and barrels for fermenting and aging allows for crisp fruit flavors plus the added complexity and richness from the barrel fermentation. This practice also enhances the flavors and mouth-feel. It is the perfect everyday wine for everyone.

The Winemaking

Picked at 24° Brix natural sugar, this wine was fermented in stainless steel and rested in new Hungarian oak for three months (for clarification). We used a low inoculum level of CY-3079 yeast which insured a long and fermentation. This yeast is an excellent strain for emphasizing the fruit characteristics, especially in white wines. The wine was 10% barrel fermented in new Hungarian Oak and 90% tank fermented at very low temperatures 49°F.

The Vineyard

The source of the wine is from Howell Mountain and Oakville sub-appellations of Napa Valley. This block is just under 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 4 to 4.5 tons per acre. The Sauvignon Blanc from this area is very characteristic of what is in the bottle. The wine is rich and even oily in texture.

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.

87 POINTS

-Wine Spectator

Alcohol: 13.9%



Total Acidity: 5.65g



pH: 3.20



of Cases: 1,461



Suggested Retail: \$12.00