

TRINITAS CELLARS

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



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PSALMS

NAPA VALLEY

The 2007 Psalms is our first White Meritage. The blend consists of 58% Sémillon and 42% Sauvignon Blanc; 52% of the blend was barrel fermented in new Trust Hungarian oak. This extremely tight grained oak adds a spicy high note that lifts the green apple aromatics from the Sémillon and the tropical fruit of the Sauvignon Blanc. This is an age worthy white that has a rich round mid-palate and crisp finish.

The Winemaking

Our Psalms was barrel fermented in 52% new Hungarian Oak. We tank fermented 48% at very low temperatures - around 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 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

Vintners experienced at least two and sometimes three different phases of harvest in 2007. After a dry winter and a warm, dry spring, the grapes got off to an early start, with a smaller crop - and great anticipation. The year didn't have the usual heat spikes in August or September, except for a Labor Day blast, and the weather turned cool and even chilly in September, followed by periodic rainstorms. Most described 2007 as mixed, but with a crop load smaller than in 2005 or 2006. They also said that alcohol levels were lower again, more along the lines of the previous two years rather than some of the hotter vintages, such as 2001 and 2002.

87 POINTS
-Wine Spectator

Alcohol: 13.9%



Total Acidity: 5.65g



pH: 3.20



of Cases: 456



Suggested Retail: \$22.00