

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

Our 2007 Sauvignon Blanc was barrel fermented in 10% New Oak. This wine displays aromatics of apple, green pear, honeydew melon, passion fruit, vanilla and a touch of cinnamon. The new oak rounds out this wine's wonderful acid, giving it a supple yet crisp palate and refreshing finish. We harvested fruit from the Pope Valley and the Napa Valley floor to create this perfectly balanced Sauvignon Blanc.

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 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.

Alcohol: 13.9%



Total Acidity: 5.65g



pH: 3.20



of Cases: 2,190



Suggested Retail: \$17.50