

TRINITAS CELLARS

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



2008

SAUVIGNON BLANC

NAPA VALLEY

The wine shows green apple, lemon grass, honey dew melon, vanilla, and toast on the nose. The barrel component broadens the mouth and adds weight to the mid palate.

The Winemaking

18% barrel fermented in new Hungarian oak. Sur lie aged for 8 months. The tank fermented portion was fermented near 50F to create bright fruit esters.

The Vineyard

Pope Valley is a fantastic location for producing ripe Sauvignon Blanc perfect for barrel fermentation.

The Vintage

Napa vintners will remember 2008 as a year that offered winemakers a little bit of everything. It may well end up being an exceptional year for quality, too. But 2008 won't be remembered for abundance — it delivered a very small crop. Drought preceded a hard frost, which led to an uneven set and a small crop. Then heat spikes hit as harvest began. But after that it was smooth sailing, resulting in wines of very good to exceptional quality.

Alcohol: 13.9%



Total Acidity: 5.34g



pH: 3.56



of Cases: 938



Suggested Retail: \$17.50