

TRINITAS CELLARS

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



2007

CABERNET SAUVIGNON

NAPA VALLEY

Our 2007 Cabernet Sauvignon boasts distinctive flavors of which were heightened with the 2007 growing season. Deep and concentrated with balance and structure. Bright aromas of roses, tobacco and spice lead to a full palate of blackberries, cherries and cocoa. The mid-palate is full and leads to a bright long finish of cherries, caramel, spice, cassis and coffee. The mouth is full, supple, and rich. Flavors of chocolate, espresso, and plum add to the lengthy finish.

The Winemaking

Fermented in small open top tanks and punched down four times per day. Barrel aged 18 months in 80% new French oak. 85% Cabernet Sauvignon, 8.5% Merlot, 4% Cabernet Franc, 2% Petite Sirah, 0.5% Malbec.

The Vineyard

Our Napa Valley vineyards are in the heart of the valley. The vineyard's east west row orientation helps maximum ripeness. Oakville is ground zero for Napa Cabernet, and with good reason. Year over year it produces some of the most tremendous wines in the valley. It's hard to say that one particular area of Napa truly produces the best Cabernet, but it's also hard to find someplace that has more claim to that title than the Oakville AVA. We added a touch of our massive Petite Sirah from Oakley to lengthen the finish.

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: 14.5%



Total Acidity: 7.49g



pH: 3.87



of Cases: 2,340



Suggested Retail: \$50.00