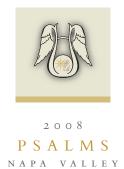
# TRINITAS CELLARS

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



Tropical aromatics of papaya, banana, and kiwi highlighted with notes of vanilla and graham cracker. The Psalms shows a viscous entry and rich mid palate. Tropical fruit flavors linger long after the glass is empty.

#### The Winemaking

50% tank fermented Yountville Sémillon; 50% barrel fermented Napa Valley Sauvignon Blanc in New Trust Hungarian Oak.

#### 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 Oppenhein 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 ths area is very characteristic of what is in the bottle. The wine is rich and even oily in texture.

### 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: 14.5%

## $\square$

Total Acidity: 0.60g

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pH: 3.80

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# of Cases: 400

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Suggested Retail: \$22.00