

TRINITAS CELLARS

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



2008

PSALMS

NAPA VALLEY

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 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

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%



Total Acidity: 0.60g



pH: 3.80



of Cases: 400



Suggested Retail: \$22.00