

TRINITAS CELLARS

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



2009

SAUVIGNON BLANC

NAPA VALLEY

Our 2009 Sauvignon Blanc is a wine which will please all palates. The bright, sun-kissed aromas of fresh guava and grapefruit combine with a splash of lime, honeydew melon, and golden pears. On the rich palate, you will notice brisk pineapple, kiwi, and lemon-lime fruit with a long, refreshing finish..

The Winemaking

Our winemaker for the 2009 vintage blended fruit at the early stages of ripeness with high acidity and crisp, citrus character with fruit that ripened fully in warmer climates. This contributed to the tropical fruit flavors of melon and mango. Our Sauvignon Blanc was processed through whole cluster press. The wine was 10% barrel fermentation at 55 degrees in New Hungarian Oak for six months.

The Vineyard

Our 2009 Sauvignon Blanc is distinctive in style since the fruit is sourced from our warmer Lambentz' Vineyard in Pope Valley and the cooler Trubody Semillon Vineyard in the southern part of the Napa Valley.

The Vintage

The 2009 vintage in Napa was nearly perfect and closely mirrored the famous 2002 vintage. There were no sustained spells of unseasonable weather from April through September. Grapes from 2009 benefited from the great weather and provided winemakers with the quality they needed to make amazing wines.

Alcohol: 14.3 %



Total Acidity: 5.63 g/l



pH: 3.3



of Cases: 682



Suggested Retail: \$19