

TRINITAS CELLARS

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



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SAUVIGNON BLANC

The Winemaking

We split the fermentation into two portions tank and barrel. By doing this we create complexity. The tank fermented portion (84%) is fermented at very low temperature. A cool slow fermentation allows a larger amount of fruity esters to stay in the wine. While the barrel fermented wine (14%) absorbs color, flavor, sugar, and aromatics of spice, vanilla, and toast. The barrels also build structure and lengthen the finish by adding tannin. We use a cooperage based in Romania by the name of Transylvania Bois Tonnellerie. This extremely tight grained eastern European oak fits our sauvignon blanc program like a glove.

The Vineyard

This is our fifth vintage of Sauvignon blanc from the Lambentz vineyard located in Pope Valley just east of Howell Mountain. The fruit is a consistently bright and beautiful. The Vineyard is managed by Josh Clark of Clark vineyard Management.

Soil: Loam

Clones; 1 on 3309 rootstock (33.3%)

Clones; 317 on 3309 rootstock (33.3%)

Clones; Sauvignon Musque on 101-14 (33.3%)

The Vintage

The 2010 Vintage was long and cool and was noted by most as a very advantageous vintage for Northern California. The vintage kept the brix in check while fruit flavors and esters matured.

Alcohol: 14.21%



Total Acidity: 6.25 g/L



pH: 3.49



of Cases: 990



Suggested Retail: \$22.00