

TRINITAS CELLARS

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



2011 Sauvignon Blanc

The 2011 Sauvignon Blanc immediately shows itself as crisp and refreshing. Enjoy soft aromas of citrus fruits and hints of vanilla while taking in a mouthful of tropical flavors such as guava, pineapple, and with a kiss of honey on the finish.

The Winemaking

We split the fermentation into two portions: tank and barrel. By doing this we create complexity and balance. The tank fermented portion is fermented at very low temperature; the cool slow fermentation allows a larger amount of fruity esters to stay in the wine. 16% of the wine is barrel fermented and aged in new Russian oak. The barrel portion absorbs color, flavor, sugar, and aromatics of spice, vanilla, and toast. The barrels also build structure and lengthen the finish. Trinitas uses a cooperage based in Romania by the name of Transylvania Bois Tonnellerie. This extremely tight grained Russian oak fits our Sauvignon Blanc program like a glove.

The Vineyard

This is our sixth 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%)

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

Alcohol: 14.4%



Total Acidity: 6.25 g/L



pH: 3.49



of Cases: 380



Suggested Retail: \$25