

# TRINITAS CELLARS

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



2006

## OLD VINE PETITE SIRAH

LODI

Our 2006 Petite Sirah displays aromatics of huckleberry, chocolate, cocoa, green tea, and white pepper. The palate is full and rich with mouth-watering tannin.

### The Winemaking

A pre-fermentation cold soak with traditional pump-over cap management preserved the unique fruit qualities of this wine. After malolactic occurred in neutral wood, an addition of 15% new American oak and 15% new French oak was used to enhance the spice flavor components and to frame the fruit with added structure in the mid-palate. During 14 months of aging, this wine was racked once and only lightly filtered before bottling.

### The Vineyard

The Hwy 88 Ranch on the southeast side of Lodi is the source of grapes for our OldVine Petite Sirah. The vineyard consists of multiple soil types ranging from sandy loam to clay. Comprised mostly of Hamford sandy loam and Greenfield sandy loam, the vineyards soil profile changes radically from north to south. Only about 25% of the south side is San Joaquin loam ending in a small corner of Capay clay. Full of eutypa dieback (dead arm disease) and weeds, this is the strangest looking vineyard we produce wine from. However with vine over 50 years old, this vineyard produces some of the highest quality Petite Sirah in California, proving the old adage “you can never judge a book by its cover”.

### The Vintage

The 2006 vintage is one to remember to in California. For some winemakers, this was one of the top of the decade. The cool, wet spring led to slow ripening, forcing adjustments in the harvest. The summer was warm which made up for any spring troubles.

*Alcohol: 14.5%*



*Total Acidity: 0.60g*



*pH: 3.80*



*# of Cases: 2,500*



*Suggested Retail: \$22.00*