

TRINITAS CELLARS

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



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C A B E R N E T S A U V I G N O N

N A P A V A L L E Y

Grown east of Highway 29 just south of Oakville Cross Road, our 2006 Cabernet Sauvignon displays aromatics of spiced plums, black cherry, vanilla and espresso. It has a rich entry reminiscent of chocolate covered cherries. Barrel aged 18 months in 57% new French oak.

The Winemaking

A pre-fermentation cold soak with traditional pump-over cap management and a cool fermentation preserved the unique fruit qualities of this wine. After malolactic occurred in \wood, an addition 57% new French oak were used to enhance the spice flavor components and to frame the fruit with added structure in the mid-palate. During 27 months of aging this wine was racked once and was lightly filtered before bottling.

The Vineyard

Our 2006 Cabernet Sauvignon is from the lower elevations of Howell Mountain and our Oakville vineyard. The soil is extremely rich which translates into the fruit-forward wines. Because of the elevation on Howell Mountain, bud break is later, and the vines have a different developmental curve compared to the valley floor. The vineyard is above the fog line, which doesn't cool down as much at night. The crop level there gave that notion credibility. This Cab gets about 1/3 yield that most Napa Valley Cab vineyards get.

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: 14.9%



Total Acidity: 0.71g



pH: 3.72



of Cases: 800



Suggested Retail: \$50.00