

# TRINITAS CELLARS

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



2009

CHARDONNAY

CARNEROS

Our famous Trinitas “Butterscotch Bomb” is a perfect marriage of high-quality fruit and American wood barrels: The toast on the barrels is prominent, giving a “crème brûlée” character to the nose. Underneath the toast, you get the intense tropical fruit — pear, peach, lemon zest and citrus. The rich mid-palate, explodes with cinnamon toast, cream and butterscotch — which is a contribution to the length of time spent in the oak barrels. In its own way, it’s as bold and expressive as a Cabernet. It’s got so much presence it can easily pass as an aperitif or carefully matched with food just as rich — perhaps pounded veal cutlets, an Italian risotto, or plump-cooked chicken breasts in a cream sauce.

## The Winemaking

This wine is a blend of Carneros vineyards. It is cold barrel fermented at 46-48°F which helps capture and enhance the tropical fruit aromas and aged in 100% new American Oak for 9 months. Our distinctive Chardonnay completes 100% malo-lactic fermentation furthering its balance of ripeness, forward fruit and crisp acidity allowing the wine great aging potential.

## The Vineyard

Chardonnay from the Carneros region ranks among the finest in California. Due to its ideal location along the San Pablo Bay, the Carneros appellation is recognized for producing grapes of great intensity, balance and natural acidity. Cool, foggy mornings and moderately warm days provide the perfect growing conditions.

## The Vintage

The 2009 growing season was nearly perfect and closely mirrored the famous 2002 vintage. There were no sustained spells of unseasonable weather from April through September. As in 2008, we had a few days over 100F in mid-May. Grapes from 2009 benefited from all that great weather and will provide winemakers with the quality they need to make great wines.

*Alcohol: 14.4%*



*Total Acidity: 0.68g*



*pH: 3.66*



*# of Cases: 3,177*



*Suggested Retail: \$30.00*