

# TRINITAS CELLARS

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



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## OLD VINE ZINFANDEL

EL DORADO

The nose begins with light notes of cedar, tobacco, and pencil shavings, finishing with a vanilla finale. Flavors of cardamom launch onto your palate enhancing the full and rich mouth feel. The svelte tannins create a smooth yet elongated finish.

### **The Winemaking**

The 2009 El Dorado was barrel aged in American oak for 30 months. The wine was tank fermented with 3 pump overs a day extracting the maximum amount of color and flavor from the skins during the 14 day maceration.

### **The Vineyard**

The grapes were hand selected from one of the best vineyards in the Sierra Foothills within El Dorado County. The warmer climate is perfect for Zinfandel and the elevation and rocky soil contribute to the various complexities and depth of this wine.

### **The Vintage**

The 2009 vintage was beautiful and was similar to the lovely 2002 vintage. There were no sustained spells of unseasonable weather from April through September. Grapes from 2009 benefited from the great weather and provided winemakers with the quality they need to make amazing wines.

*Alcohol: 15.8%*



*Total Acidity: 5.4 g/l*



*pH: 3.8*



*# of Cases: 685*



*Suggested Retail: \$25*