

TRINITAS CELLARS

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



2009

OLD VINE PETITE SIRAH

CONTRA COSTA

Our 2009 Petite Sirah is dry farmed near the town of Oakley. This wine displays aromatics of espresso covered chocolates, blue fruit, and toast. The tannin structure, weight, and balance remind us of what Petite Sirah is all about. On the palate you'll enjoy ripe, jammy fruit flavors, spice, with wonderful red fruit, cherry, raspberry and currant flavors. The intensity and persistence of the flavors are supported by the firmly tannic structure. Enjoy with short ribs in a heavy Petite Sirah reduction and truffle risotto. Enjoy through 2019

The Winemaking

Grapes are handpicked and de-stemmed. Must is pumped to our temperature controlled stainless steel tanks, and then inoculated with a wine yeast selected for its hardiness and alcohol tolerance. Once the wine has extracted desired level of tannins, the grapes are pressed. Both free run and press juice combine to enhance the wine's structure. Fermented in open top tanks punched down 4 times daily to optimize bright fruit. Barrel aged in American oak for 18 months.

The Vineyard

The Petite Sirah comes from the Gonsalves Vineyard in Oakley. Deep sandy soils with root-systems that stretch almost 60 feet deep make this area extremely unique for growing Petite Sirah. These Vineyards are well over 100 years old and have survived both phylloxera and prohibition.

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

Alcohol: 14.5%



Total Acidity: 15.4 g/l



pH: 3.84



of Cases: 936



Suggested Retail: \$25