

TRINITAS CELLARS

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



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CHARDONNAY

The Trinitas 2010 Chardonnay is from the Los Carneros appellation of the Napa Valley. The 88% new American oak lends to aromas of toasty, sun-kissed straw. Under the toast, subtle hints of bright citrus, vanilla, and toffee will fill your glass. Secondary fermentation creates a mid-palate with rich flavors of creamy butter and caramel. The surprisingly bright finish lingers with hints of baked granny smith apple.

The Winemaking

This wine is a blend of Carneros vineyards. It is cold barrel fermented at 60-65°F which helps capture and enhance the tropical fruit aromas and sur-lie aged in 88% new American oak for 14 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 2010 Vintage was long and cool and was noted by most as a very advantageous vintage for Northern California. The vintage kept the brix in check while fruit flavors and esters matured.

Alcohol: 14.3%



Total Acidity: 5.13 g/L



pH: 3.8



of Cases: 4138



Suggested Retail: \$30.00