

# TRINITAS CELLARS

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



## 2010 El Dorado Zinfandel

The 2010 El Dorado Zinfandel exudes aromas and flavors that speak directly to its source. Upon the nose expect black tea, sweet tobacco leaf, and vanilla. With hints of classic Zinfandel fruit flavors of briar berry, dark plums, and Coronado cherries; the acids sustain in unison with the finish. The tannins are soft and velvety, encouraging an elongated finish.

### **The Winemaking**

The 2010 El Dorado was barrel aged in American oak for 18 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**

2010 was a long, mild growing season. The length of the season helped develop the tannic structure as well as the fruit characteristics keeping the brix in check while fruit flavors and esters matured.

*Alcohol: 14.4%*



*Total Acidity: 5.4 g/L*



*pH: 3.8*



*# of Cases: 700*



*Suggested Retail: \$25*