

2013 PETITE SIRAH

CONTRA COSTA COUNTY



WINE ENTHUSIAST
MAGAZINE

91
POINTS

**CELLAR
SELECTION**

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 to the desired level of tannins, the grapes are pressed. Both free run and press juice combine to enhance the wine's structure. The wine is pumped over 4 times daily to optimize bright fruit. Barrel aged in once used American oak from our Chardonnay program for 18 months.

TASTING NOTES

This is ink in a bottle! The color is highly extracted from the 100+ year old vines. Too many people pass by the Petite Sirah in favor of Cabernet Sauvignon. This wine represents an excellent value for a full-bodied wine. The nose offers dense aromatics of fruitcake, brier, vanilla, baking spices, and strawberry. The palate is dominated by jammy blackberry, with notes of espresso and spice. The palate is structured with complex layers of uber ripe dark fruit, dried cherry, persistent oak and a vanilla tinged finish. Aged exclusively in American oak barrels.

VINEYARD

The Trinitas Old Vine Petite Sirah comes from the Sandy Lane vineyard in the town of Oakley in Contra Costa County. Our growers, the Gonsalves family, have been growing grapes since 1892 here and some of the original vines are still producing our Petite Sirah. The vineyard has sandy soil, thus the name of the vineyard, which is important for two key reasons. First, phylloxera cannot live and breed in sandy soil types, this key fact allowed this vineyard to survive the multiple onslaughts of phylloxera that has plagued Northern California in the last 150 years. Secondly, the sandy soil allows for great drainage and promotes the vines forming strong and deep root systems. The old vines produce small tonnages per acre and tiny berries which both combine to create incredible intensity of structure and flavor.

ADDITIONAL INFORMATION

Appellation:

Contra Costa

Elevation:

Sea level to 3,852 ft (1,174m)

Soil:

The vineyards are also comprised predominantly of old vines which have escaped the scourge of Phylloxera as the deep sandy soils provide an inhospitable environment for the louse. This soil also forces the vines to dig deep to find nutrients

Composition:

100% Petite Sirah

Alcohol:

15.3%

Climate:

Cool, with prevailing marine air from Bay; high temps rarely exceed 80°F (27°C); less diurnal variation

Case Production: 1,969

FOOD PAIRING

Roast turkey with chocolate mole sauce

**TRINITAS
CELLARS**



SUN + SOIL + HUMANITY