

# 2014 CHARDONNAY CARNEROS



**JAMES SUCKLING.COM** 

**92**  
POINTS

## WINEMAKING

The wine is whole cluster pressed and immediately put down to barrel and is cold barrel fermented at 46-48°F which helps capture and enhance the tropical fruit aromas. The wine is fermented and in 75% new American oak for 11 months and goes through 100% malolactic fermentation giving this wine its creamy flavor and texture. The wine has an incredible balance of ripeness, fruit, beautiful oak notes and a long finish.

## VINEYARD

This wine comes from 21 acres of the historic Stanly Ranch vineyard in the Los Carneros appellation in the southwest corner of the Napa Valley; clones 4 and 76. This vineyard and region are perfect for Chardonnay and Pinot Noir, it is in the southern part of the Valley and soaks up all the sun and heat during the day, then the cool air and marine layer from the San Francisco Bay comes in the afternoon and early evening to cool the grapes down which helps them continue ripening while maintaining their acidity.

## TASTING NOTES

The bouquet is delicate yet rich displaying delicious toasted marshmallows, vanilla bean, and the classic Trinitas signature butterscotch. The mouthfeel on the Chardonnay is full and broad. The creamy texture coats your mouth and leads to a lengthy finish. Flavors of freshly popped kettle corn make this a delight and richer notes of crème brûlée, creamed corn, and butterscotch chips. This classic California style Chardonnay has all the beautiful oaky and buttery characteristics you want with a lengthy but clean finish!

## ADDITIONAL INFORMATION

### Appellation:

Carneros

### Elevation:

Sea level to 700 ft (214 m)

### Soil:

Clay dominated, shallow, more loam and hillside alluvials in the northern section; yields typically restrained by the hard claypan subsoil, which prevents deep rooting

### Composition:

100% Chardonnay

### Alcohol:

14.3%

### Climate:

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

Case Production: 7,745

## FOOD PAIRING

Grilled salmon with a tarragon, lemon cream sauce

**TRINITAS**  
CELLARS



SUN + SOIL + HUMANITY