

# 2014 MYSTERIAMA CALIFORNIA



**WINEENTHUSIAST**  
MAGAZINE



## WINEMAKING

This wine was aged in 100% American oak, once used from our Chardonnay program. The different varietals were barrel aged separately to build individual complexities. Three months before bottling we take these varietals and determine the best blend for this vintage. This year the blend consists of 40% Old Vine Zinfandel, 37% Carignane, 11% Old Vine Mataro, 10% Old Vine Petite Sirah, and 2% Alicante Bouchet.

## TASTING NOTES

This is our most popular red wine! Each year our winemaker blends our favorite old vine varietals. The blend is truly a “mystery” until the wine is bottled. Our goal is to produce a fruit forward, approachable wine that can be enjoyed with or without food. The aromas and palate showcase ripe raspberry, maraschino cherry, blackberry jam and vanilla tinged notes of oak. This is a perfect wine to take to a dinner party and share with friends. Aged exclusively in American oak barrels.

## ADDITIONAL INFORMATION

### Appellation:

California

### Mendocino Elevation:

Sea level to 500 ft

### Soil:

Range from rocky, stony loam on the hillsides, to gravelly or cobbly loams on the alluvial fans, to heavier clay-slit soils in the valley center areas

### Alcohol:

14.6%

### Case Production: 2,993

### Composition:

46% Old Vine Zinfandel  
27% Carignane  
17% Old Vine Petite Sirah  
4% Cabernet Sauvignon  
3% Merlot  
3% Mataro

### Climate:

Warm to hot, depending upon time of year; lower humidity; summer temperatures peak to 90°F (32.2°C) and fall to low 50s°F (11°C), the result of marine air from the northwest; cool afternoon and evening breezes from ocean

## FOOD PAIRING

Roast quail with foie gras & sweetbread stuffing

**TRINITAS**  
CELLARS



SUN + SOIL + HUMANITY