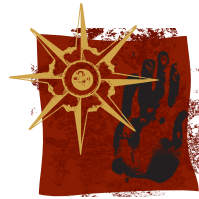


TRINITAS CELLARS

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



2004

OLD VINE ZINFANDEL

CONTRA COSTA COUNTY

This Old Vine Zinfandel shows wonderful dusty raspberry, blackberry, white pepper and spice, with coffee and chocolate characters. Aging in new and used wood has lent this wine a subtle vanilla quality that nicely complements the explosive fruit notes. Enjoy this wine presently for its effusive black fruit, or cellar for 5 to 7 years.

The Winemaking

A pre-fermentation cold soak with traditional pump-over cap management preserved the unique fruit qualities of this wine. After malolactic occurred in neutral wood, an addition of 30% new American oak was used to enhance the spice flavor components and to frame the fruit with added structure in the mid-palate. During 11 months of aging, this wine was racked once and only lightly filtered before bottling.

The Vineyard

Three different blocks of ancient vines, 85-90 years old, from the sandy soil (Delhi sandy loam) surrounding the little Bay Area town of Oakley in Contra Costa County provide the fruit for this blend of Zinfandel (87%), Petite Sirah (8%), Mataro (4%), and Alicante Bouschet (1%). These “old vines” produce a mere 1.5 to 2.5 tons of fruit per acre, showcasing the classic “Oakley” flavors of dusty raspberries, white pepper, and chocolate nuances.

The Vintage

The 2004 vintage is one to remember, not only for the earliest harvest on record but for the complex and beautifully structured wines it produced. Grapevines got an early start in the spring because of record breaking temperatures in March. Followed by a relatively mild and sunny April and May but the cool weather and fog rolled in just in time for summer resulting in slow maturing grapes that developed distinctive flavors and stunning color – the ingredients needed for a vintage wine.

Alcohol: 14.5%



Total Acidity: 0.70g



pH: 3.48



of Cases: 2,262



Suggested Retail: \$15.00