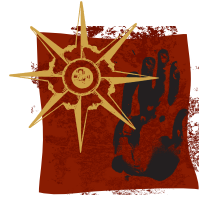


# TRINITAS CELLARS

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



2004

ZINFANDEL

BIGALOW VINEYARD

A powerful wine expressing the wonderful dusty raspberry and blackberry flavors, which exemplify the Oakley terrior, with additional characteristics of white pepper, coffee and chocolate nuances. Aging in new and used wood has lent this wine a subtle vanilla quality that compliments the explosive fruit notes. Enjoy this wine presently for its effusive black fruit or cellar for 5 to 7 years. This Zinfandel is an integration of the best climate, soil types and winemaking, which is an expression of the Trinitas philosophy.

## 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 20% new American oak and 10% new French oak were used to enhance the spice flavor components and to frame the fruit with added structure in the mid-palate. During 14 months of aging, this wine was racked once and only lightly filtered before bottling.

## The Vineyard

The Bigalow Vineyard was named after the original family who planted the vines. Located in the town of Oakley in Contra Costa County, this 120-year old vineyard is dry farmed and grown in Delhi Sand series loam soil, which is similar to beach sand. These vines produce a mere 1.5 to 2.5 tons of fruit per acre and are some of the first grapes to arrive into the winery. This vineyard also produces a small amount of Mataro (5-7%), which is field blended throughout this 12 acre block of Zinfandel.

## 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.

**90 POINTS**

*-Wine Enthusiast*

*Alcohol: 14.5%*



*Total Acidity: 0.77g*



*pH: 3.55*



*# of Cases: 576*



*Suggested Retail: \$18.00*