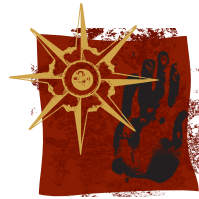


TRINITAS CELLARS

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



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C A B E R N E T S A U V I G N O N

N A P A V A L L E Y

The complex nose starts with light notes of toast and vanilla. As the wine opens, the aromatics evolve into dried cherries, cedar and a hint of green olive. The palate has an amazingly floral entry which explodes into black fruit on the mid-palate. The finish is elegant and lengthy. This Napa Valley Cabernet spent 27 months in 60% New French Oak.

The Winemaking

A pre-fermentation cold soak with traditional pump-over cap management and a cool fermentation preserved the unique fruit qualities of this wine. After malolactic occurred in \wood, an addition 60% new French oak were used to enhance the spice flavor components and to frame the fruit with added structure in the mid-palate. During 27 months of aging this wine was racked once and was lightly filtered before bottling.

The Vineyard

Our 2005 Cabernet Sauvignon is from the lower elevations of Howell Mountain, with about 10% from our Oakville vineyard. The soil is extremely rich which translates into the fruit-forward wines. Because of the elevation on Howell Mountain, bud break is later, and the vines have a different developmental curve compared to the valley floor. The vineyard is above the fog line, which doesn't cool down as much at night. The crop level there gave that notion credibility. This Cab gets about 1/3 yield that most Napa Valley Cab vineyards get.

The Vintage

The 2005 growing season was one wild ride, and as always weather was the key. The winter season was unusually cold and soggy but by mid-March temperatures soared unseasonably into the 80's throughout California, setting the vineyards into bud break around mid-March followed by late spring rains and cool weather dampening the spirits of many vintners and growers. When rain and cool temperatures strike during bloom, the flowers often fail and uneven bunches develop, typically referred to as "shatter". The challenge is to get the affected bunches to ripen evenly. Luckily the weather turned around with the arrival of mostly sunny and warm days in July and August allowing the grapes to ripen. September was cooler than expected but a brief warm spell finally brought the grapes to physical maturity.

Alcohol: 14.5%



Total Acidity: 0.71g



pH: 3.72



of Cases: 243



Suggested Retail: \$50.00