

TRINITAS CELLARS

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



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OLD VINE CUVÉE

CONTRA COSTA COUNTY

A classic California old world blend, OldVine Cuvée is reminiscent of traditional southern Rhône blends. It is a fruit driven wine with blackberries and blueberries with a hint of vanilla. This full bodied yet elegant wine is vibrant with multilayers of flavors and aromas leaving one's palate lingering. Enjoy now or cellar over the next 5 to 7 years.

The Winemaking

A blend of Mataro (37%), Zinfandel (24%), and Carignane (18%) with significant amounts of Petite Sirah (13%) blended in for structure, color, and complexity. A little Alicante Bouschet (8%) was added for additional mouth feel and some perfume aromatics. Fermented separately and blended after partial barrel aging, this wine was carefully constructed to match the individual strengths of each varietal. The modern techniques of cold soaking the grapes prior to fermentation and a slow cool fermentation rate insured the maximum extractions of color and preservation of flavors without the over extraction of bitter tannins from the skins and seeds.

The Vineyard

Selected dry farmed vineyards from around the little town of Oakley in the very northeast corner of Contra Costa County provided the fruit for this blend of traditional California varietals - Zinfandel, Carignane, Petite Sirah, Mataro, Alicante Bouschet). These spectacular vineyards are the living heritage fro early Italian and Portuguese farmers who settled in the area. Blessed with ample sunlight and heat, these vines are growing on their own roots (on-grafted) in the very sandy soil left a millennium ago by the San Jaoquin and Sacramento rivers.

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.

87 POINTS

-Wine Spectator

Alcohol: 14.1%



Total Acidity: 0.65g



pH: 3.40



of Cases: 3,102



Suggested Retail: \$18.00