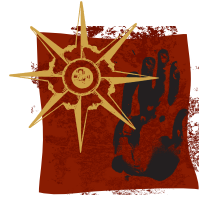


TRINITAS CELLARS

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



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OLD VINE MATARO

CONTRA COSTA COUNTY

From Rhône inspired winemakers who have access to some of Contra Costa's oldest vines, comes this stylish Mataro (Mourvedre). It has dark ruby color with pronounced aromas of black raspberry and vanilla, rich blackberry and plum fruit with black pepper, chocolate and spices. Great with grilled lamb lathered in rosemary or a grilled pork chop with an olive tapenade stuffing.

The Winemaking

Picked at optimum ripeness for flavor at about 25.5 Brix, this wine was cold soaked for 3 days before fermentation. It was then allowed to ferment slowly for over 14 days at a relatively cool temperature. This modern fermentation method and the use of gentle irrigation pump-over devices, insured the maximum extraction of color and the preservation of fruit flavors without the over extraction of bitter tannins from the skins and seeds. Aged for 14 months in approximately 27% new American and French oak, this wine should age gracefully for 10 years.

The Vineyard

The source of this amazingly complex wine was planted over 120 years ago. This old vineyard of Mataro, in Contra Costa County, is still producing only a mere 1 to 1.5 tons of fruit per acre. Growing in the low vigor, sandy soils around the little Bay Area town of Oakley, this Mataro was co-fermented with a small amount of Black Malvoisie growing in a small block from the same vineyard. Later, during the aging process, a small amount of Petite Sirah was added for structure and color.

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.

90 POINTS

-Wine Enthusiast

Alcohol: 14.5%



Total Acidity: 0.71g



pH: 3.41



of Cases: 367



Suggested Retail: \$14.00