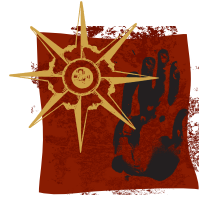


TRINITAS CELLARS

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



2005

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 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.

88 POINTS

-Wine Enthusiast

Alcohol: 1.5%



Total Acidity: 0.70g



pH: 3.48



of Cases: 2,501



Suggested Retail: \$15.00