

# TRINITAS CELLARS

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



2 0 0 6

## OLD VINE CUVÉE

CONTRA COSTA COUNTY

A blend of California heritage varietals Zinfandel (54%), Carignane (32%), Mataro (7%), Petite Sirah (5%), Alicante Bouschet (1%), and Black Malvasia (1%). If there is such a thing as a spice rack blend, this is it. Too many aromatic descriptors to list - the bouquet is complex to say the least. There is no part of the palate this wine does not impact.

### The Winemaking

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 the preservation of fruit 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 from 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 Joaquin and Sacramento rivers.

### The Vintage

The 2006 vintage is one to remember to in California. For some winemakers, this was one of the top of the decade. The cool, wet spring led to slow ripening, forcing adjustments in the harvest. The summer was warm which made up for any spring troubles.

*Alcohol: 14.9%*



*Total Acidity: 5.8g*



*pH: 3.75*



*# of Cases: 2,174*



*Suggested Retail: \$18.00*