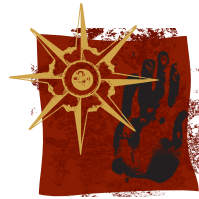


# TRINITAS CELLARS

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



2006

## OLD VINE MATARO

CONTRA COSTA COUNTY

Mataro, a.k.a. Mourvèdre, was made famous by the fruit grown near the banks of the Rhône River AOC Châteauneuf-du-Pape in Southern France. Like the Mourvèdre grown in Rhône, our Mataro is planted near the banks of a river (the Sacramento River). The deep sandy soil has protected our vines from phylloxera and has aided in the development of intense flavor and mouth feel.

### 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 40% 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 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: 3.65*



*# of Cases: 1,452*



*Suggested Retail: \$25.00*