

# TRINITAS CELLARS

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



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C H A R D O N N A Y

C A R N E R O S

Our 2007 Carneros Chardonnay is the quintessential California Chardonnay. This wine was 100% barrel fermented, sur lie aged, and has completed 100% malolactic fermentation. It displays classic aromas of lemon, green apple, pear, butter, vanilla, and toast. For the perfect pairing, visit [trinitascellars.com](http://trinitascellars.com) for culinary suggestions and recipes.

## The Winemaking

We picked the grapes for this wine at 24.7° brix, settled, racked, and fermented in New American Oak. 100% malolactic, surlees aged.

## The Vineyard

These grapes are from Sonoma Carneros. The area is famous for its valley fog-cooled climate and well drained soils resulting in some of California's finest Chardonnay grapes.

## The Vintage

Vintners experienced at least two and sometimes three different phases of harvest in 2007. After a dry winter and a warm, dry spring, the grapes got off to an early start, with a smaller crop - and great anticipation. The year didn't have the usual heat spikes in August or September, except for a Labor Day blast, and the weather turned cool and even chilly in September, followed by periodic rainstorms. Most described 2007 as mixed, but with a crop load smaller than in 2005 or 2006. They also said that alcohol levels were lower again, more along the lines of the previous two years rather than some of the hotter vintages, such as 2001 and 2002.

**87 POINTS**  
-Wine Spectator

*Alcohol: 14.5%*



*Total Acidity: 0.52g*



*pH: 3.52*



*# of Cases: 1,410*



*Suggested Retail: \$28.00*