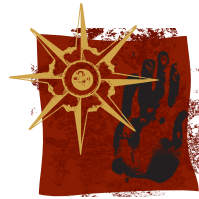


TRINITAS CELLARS

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



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P I N O T N O I R

C A R N E R O S

Aromatics of candied red fruit, vanilla, mocha, and campfire. It boasts flavors of baked red apples covered in butter and cinnamon with a rich entry and broad mid palate. The weight of the fore- and mid-palate over shadow the delicate dark chocolate finish which will lengthen with age.

The Winemaking

This wine is open top fermented punched down 4 times daily. It was barrel aged in 60% new French oak for 10 months. The wine was kept in a reduced state to maintain fruit never being racked until bottling.

The Vineyard

Our Pinot Noir is grown near the tidal wet lands of Carneros. Cool westerly winds move through the canopy conditioning the fruit which extends the hang time and maximizes the ripeness.

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.

Alcohol: 15.5%



Total Acidity: 5.8g



pH: 3.61



of Cases: 690



Suggested Retail: \$28.00