

TRINITAS CELLARS

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



2007

ROSE'ARY

MENDOCINO

Our 2007 Rose'ary is sure to stimulate your palate from start to finish. The aromatics start off with bright strawberry and move to cranberry. Its flavorful richness also boasts crisp acidity and a richness that lingers. Enjoy this poolside or at a warm summer BBQ with friends and family.

The Winemaking

We've taken the Saignée from our red varietals and blended with 17% Sauvignon Blanc to come up with this light and refreshing wine. It was 26% barrel fermented in used oak, 74% tank fermented at very low temperatures of 49°F to maximize fruit expression.

The Vineyard

We gathered 50% Saignée from our "old vines" along with 25% carignane Saignée from our vineyards in Mendocino. From Napa, 8% cabernet sauvignon and 17% sauvignon blanc.

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: 14.5%



Total Acidity: 5.85g



pH: 3.60



of Cases: 2,754



Suggested Retail: \$14.00