

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 2008 Carneros Chardonnay is the quintessential California Chardonnay. It shows a ripe, smoky, mature mix of flavors with classic aromas of lemon, green apple, pear, butter, vanilla, and toast.

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

The 2008 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: 14.5%



Total Acidity: 0.52g



pH: 3.52



of Cases: 900



Suggested Retail: \$28.00