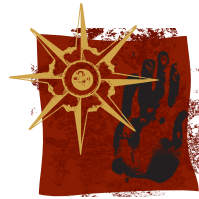


TRINITAS CELLARS

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



2008

PINOT NOIR

CARNEROS

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

Napa vintners will remember 2008 as a year that offered winemakers a little bit of everything. It may well end up being an exceptional year for quality, too. But 2008 won't be remembered for abundance — it delivered a very small crop. Drought preceded a hard frost, which led to an uneven set and a small crop. Then heat spikes hit as harvest began. But after that it was smooth sailing, resulting in wines of very good to exceptional quality.

Alcohol: 15.5%



Total Acidity: 5.8g



pH: 3.61



of Cases: 900



Suggested Retail: \$28.00