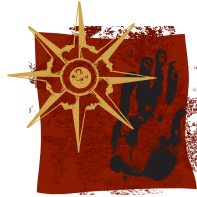


# TRINITAS CELLARS

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



2007

## OLD VINE MATARO

CONTRA COSTA COUNTY

Mataro, commonly referred to as Mouvèdre is one of our most esoteric varietals. It displays beautiful aromatics of black cherry, cola berry, chocolate, smoke, vanilla, caramel, and cinnamon. The mouth is full of juicy red fruit and its fleshy core carries through the long velvet finish. Dry farmed and meticulously grown by our favorite Oakley growers the Gonsalves family.

### The Winemaking

Picked at optimum ripeness for flavor at about 25.5° Brix, this wine was cold soaked for 3 days before fermentation. It was then allowed to ferment slowly for over 14 days at a relatively cool temperature. This modern fermentation method and the use of gentle irrigation pump-over devices, insured the maximum extraction of color and the preservation of fruit flavors without the over extraction of bitter tannins from the skins and seeds. Aged for 18 months in 100% new American oak.

### The Vineyard

The source of this amazingly complex wine was planted over 120 years ago. This old vineyard of Mataro, in Contra Costa County, is still producing only a mere 1 to 1.5 tons of fruit per acre. Growing in the low vigor, sandy soils around the little Bay Area town of Oakley, this Mataro was co-fermented with a small amount of Black Malvoisie growing in a small block from the same vineyard. Later, during the aging process, a small amount of Petite Sirah was added for structure and color.

### 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: 15.7%*



*Total Acidity: 6.48g*



*pH: 3.59*



*# of Cases: 223*



*Suggested Retail: \$35.00*