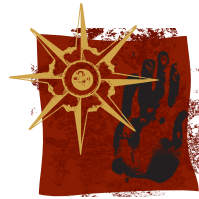


# TRINITAS CELLARS

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



2007

## OLD VINE ZINFANDEL

MENDOCINO

Zinfandel, like this is a great wine for backyard barbecues. Its juicy strawberry and blackberry fruit with an inkling of lavender and dark chocolate will work with barbecue sauces, especially those with a bit of sweetness. The fruit is kept fresh and lively with acidity, and the wine finishes with smooth, ripe tannins that make the wine a pleasure to drink. I'd like to set some aside to age but it's so good I keep drinking it all. To quote Tony Montana "Don't get high on your own supply."

### The Winemaking

Fermented in open top tanks punched down 4 times daily to optimize bright fruit. Barrel aged in 50% new American oak for 14 months.

### The Vineyard

The two vineyards that make up the blend are JMR and Conrado Vineyards. Both are planted on western facing hillsides. They get plenty of afternoon sun that pushes ripeness to a level that is new to Trinitas. The grapes for this wine come from Mendocino County, north of Napa. Winemaker Kevin Mills says he likes the grapes from this region because of the ripeness that comes from the long growing season. "The Indian summers never seem to fail me," he says. He says the grapes from the Conrado Vineyard are "all strawberry preserves, while the JMR vineyard shows more dark fruit, blackberry, plum and a touch of classic zinfandel briar notes. I think the wine is delicious."

### 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: 15.6%*



*Total Acidity: 5.34g*



*pH: 3.81*



*# of Cases: 938*



*Suggested Retail: \$25.00*