

# 2013 PINOT NOIR

## CARNEROS



### WINEMAKING

The grapes were optically sorted to the highest degree of quality. The wine saw 35% new French oak for 14 months, which adds structure and weight to the palate, while accentuating the natural red fruit. The barrels add spice, vanilla, mocha, and espresso to the aromatics. This wine is open top fermented punched down 4 times daily.

### TASTING NOTES

The nose on the 2013 is bright and intense featuring the classic Trinitas Pinot rhubarb pie, with intense rhubarb and beautiful notes of cinnamon, all spice, cloves, and apple pie spice. The palate is rich, with an assortment of red, black, and Bing cherry flavors. The baking spices transfer beautifully to the palate and accent the broad mouthfeel and body of this wine. The French oak delicately makes itself known through some of the spice notes and the slight hint of cola.

### VINEYARD

The Trinitas Carneros Pinot Noir come from the historical Stanly Ranch vineyard located at the southern tip of Napa in the Carneros region. This vineyard was the first major vineyard to be planted in the Carneros region and received critical acclaim for Pinot Noir dating back to 1888. This was also the site of Pinot Noir clonal trials by a few wineries and UC Davis and is considered the real birth of Carneros and how the region got its reputation for incredible Pinot Noir grapes. The vineyard is located perfectly at the southern tip of Napa and sits at one of the lowest points of the Valley. The cool air and marine layer from the San Francisco Bay come into the vineyard in the evening to cool down the grapes and maintain acidity and balance.

### ADDITIONAL INFORMATION

**Appellation:**

Carneros

**Elevation:**

Sea level to 700 ft (214 m)

**Soil:**

Clay dominated, shallow, more loam and hillside alluvials in the northern section; yields typically restrained by the hard claypan subsoil, which prevents deep rooting

**Composition:**

100% Pinot Noir

**Alcohol:**

14.9%

**Case Production: 787**

**Climate:**

Cool, with prevailing marine air from San Pablo Bay; high temps rarely exceed 80°F (27°C); less diurnal variation

### FOOD PAIRING

Roast turkey with chocolate mole sauce

TRINITAS  
CELLARS



SUN + SOIL + HUMANITY