



TRINITAS
CELLARS



2014 PETITE SIRAH, CONTRA COSTA

TECHNICAL INFO

Appellation: Contra Costa

Varietal: 100% Petite Sirah

Production: 810 cases

Alcohol: 16.4%

Barrel Program: 10 months in barrel

TASTING NOTES

If you are looking for a big, jammy, rich and inky wine, you've found it! The 2014 Petite Sirah is about as extravagant as it gets. The bouquet is loaded with ripe blue and blackberry fruit that is beautifully complimented by notes of baking spices. On the palate, this thick, concentrated and explosive wine shows off layers and layers of ripe berry fruit. Blackberry, black raspberry, black cherry are accompanied by delightful savory notes of toasted vanilla bean, black pepper, and caramelized sugar. This puts everything we love about Petite Sirah on full display!

WINEMAKING NOTES

Grapes are handpicked and de-stemmed. Grape must is pumped to our temperature controlled stainless steel tanks, and then inoculated with a wine yeast selected for its hardiness and alcohol tolerance. Once the wine has extracted the desired level of tannins, the grapes are pressed. Both free run and press juices are combined to enhance the wine's structure. The wine is pumped over 4 times daily to optimize bright fruit. It is then aged for 10 months in American oak barrels that were once used in our Chardonnay program.

VINEYARD NOTES

The Petite Sirah comes from the Gonsalves Vineyard in Oakley. Deep sandy soils with root systems that stretch almost 60 feet deep make this area extremely unique for growing Petite Sirah.

SUGGESTED RETAIL PRICE: \$35

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