



2014 CHARDONNAY

TECHNICAL INFO

Appellation: Carneros

Varietal: 100% Chardonnay

Alcohol: 14.3%

Barrel Program: 11 months in barrel

TASTING NOTES

The 2014 Chardonnay opens in the glass with a beautiful hint of bright, fresh-squeezed lemon. The lemon develops into sweeter notes of rich lemon bars and lemon custard. The baking spices from the Russian oak in this wine shines through with notes of cinnamon graham cracker. The mouthfeel of this Chardonnay is nothing short of luscious. The beautiful viscosity saturates your palate with awesome flavors of salted caramel and butterscotch. Hints of lemon merengue round out the long finish, which ends incredibly balanced and clean.

WINEMAKING NOTES

The wine is whole cluster pressed and immediately put down to barrel. Then it is cold barrel fermented at 46-48°F to help capture and enhance the tropical fruit aromas. The wine is fermented in new American and Russian oak for 11 months and goes through 100% malolactic fermentation, giving this wine its creamy flavor and texture. The small amount of Russian oak goes a long way in lengthening the finish. The wine has an incredible balance of ripeness, fruit, beautiful oak notes and a long finish.

VINEYARD NOTES

This wine comes from 21 acres of the historic Stanly Ranch vineyard in the Los Carneros appellation in the southwest corner of the Napa Valley; clones 4 and 76. This vineyard and region are perfect for Chardonnay and Pinot Noir. It is in the southern part of the Valley and soaks up all the sun and heat during the day. Cool air and the marine layer from the San Francisco Bay comes in the afternoon and early evening, which cools the grapes down and helps them retain acidity.

92 POINTS JAMES SUCKLING

"Cooked lemon and lime aromas with hints of vanilla and oak. Full body, juicy fruit with toasted oak, cream and butterscotch undertones. Flavorful and delicious." – 3/2017

SUGGESTED RETAIL PRICE: \$32

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