



## 2015 CHARDONNAY, CARNEROS

### TECHNICAL INFO

Appellation: Carneros

Varietal: 100% Chardonnay

Production: 708 cases

Alcohol: 14.3%

Barrel Program: 11 months in barrel

### TASTING NOTES

It should come as no surprise that the bouquet of our 2015 Carneros Chardonnay is rich. The third year of the drought led to incredibly intense fruit, and it shows in the concentration of ripe orchard and citrus aromas that simmer from the glass. The fruit notes are accompanied by delectable baking spices of singed vanilla bean and caramelized clove. The wine's full texture saturates the palate with flavors of Meyer lemon syrup, marshmallow, and butterscotch. This is one rich and satisfying white wine!

### WINEMAKING NOTES

The wine is whole cluster pressed and immediately put down to barrel. It is then 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 clones 4 and 76 at the historic Stanly Ranch vineyard in the Los Carneros appellation. This vineyard and region are perfect for Chardonnay and Pinot Noir. It is in the southern part of the Valley which 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.

SUGGESTED RETAIL PRICE: \$32

850 BORDEAUX WAY | NAPA, CA 94558  
888.983.8414 | TRINITASCELLARS.COM