



2015 MYSTERIAMA

TECHNICAL INFORMATION

Varietals: 30% Old Vine Zinfandel, 20% Old Vine Petite Sirah, 20% Carignane, I2% Merlot, 9% Mataro, 7% Tinto Cão, 2% Alicante Bouschet

Alcohol: I4.7%

Appellation: California; sourced from Mendocino, Napa, Contra Costa, and El Dorado counties

TASTING NOTES

Every year our winemaker sets aside some of our favorite lots of old vine varietals and blends together a wine shrouded in "mystery". While the varietals used in the blend change from year to year, we strive to recreate the same crowd-pleasing flavor profile with each new vintage. The aromas and palate showcase ripe raspberry, maraschino cherry, blackberry jam and vanilla tinged notes of oak. It's as delicious as it sounds, and we hope that you agree it overdelivers for its price!

WINEMAKING NOTES

This wine was aged in 100% American oak, once used from our Chardonnay program. The different varietals were barrel aged separately to build individual complexities. Three months before bottling we take these varietals and determine the best blend for this vintage.

SUGGESTED RETAIL PRICE: \$30

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