



2016 CHARDONNAY, CARNEROS

TECHNICAL INFO

Appellation: Carneros

Varietal: 100% Chardonnay

Production: 4,446 cases

Alcohol: 14.3%

Barrel Program: 11 months in barrel

TASTING NOTES

Sweet aromas of lemon curd, dandelion, beeswax, honey, and vanilla waft from this golden colored beauty of a wine. The palate follows in tow, with intense flavors of Meyer lemon and honeycomb, which are accompanied by an incredibly satiny texture that is as smooth as can be. A solid core of acid keeps this focused despite its terrific heft, and drives this to a persistent finish of toasted vanilla. It's a wonderful combination of intense fruit, texture, and energy.

WINEMAKING NOTES

The wine is whole cluster pressed to tank, allowed to cold settle, and then racked to barrel. It is then cold barrel fermented at 46-48F 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