



TRINITAS  
CELLARS



## 2016 PINOT NOIR, LOS CARNEROS

### TECHNICAL INFO

Appellation: Los Carneros

Varietal: 100% Pinot Noir

Alcohol: 14.6%

Production: 591 Cases

Barrel program: 9 months in barrel

### TASTING NOTES

This is textbook Napa Pinot Noir. The aromatics are full of enticing aromas of cherries, cranberries, wild flowers, and vanilla. Its smooth as velvet texture glides across the palate and treats you to flavors of ripe black cherry and strawberry, that are followed by notes of caramelized vanilla. This is too easy to drink!

### WINEMAKING NOTES

Our Pinot Noir is a clonal selection of equal parts Dijon II4, 667 and 777. It is entirely sourced from Stanly Ranch in the Carneros Region of the Napa Valley. We hand pick and harvest at night to ensure that our berries are whole and cool during sorting. The fruit is then sent to tank for a five-day cold soak to maximize color and enhance mouthfeel. After cold soak, we inoculate and ferment to dryness. This wine spends nine months in thirty-three percent new French oak.

### VINEYARD NOTES

This was another outstanding vintage for California. As the drought lingered on, we continued to see below average crop sizes and wonderful ripe fruit. Wines from 2015 are showing beautifully out of the gate and should age well.

SUGGESTED RETAIL PRICE: \$48

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