



TRINITAS
CELLARS



PETITE SIRAH CONTRA COSTA

TECHNICAL INFO

Appellation: Contra Costa

Varietal: 100% Petite Sirah

Production: 1,546 cases

Alcohol: 16.3%

Barrel Program: 10 months in barrel

2015 TASTING NOTES

“Petite Sirah benefits from aging in a portion of new oak barrels, and this one is a great example. It has wonderful spicy cinnamon and cedar aromas, massive ripe blackberry flavors and baking-spice accents from the oak. The color is black with a dark red rim, and the mouthfeel is broad and nicely astringent due to a high level of fine-grained tannins. It's very full-bodied, too.” – **93 Points Wine Enthusiast, Editor's Choice**, Jim Gordon, 7/18!

WINEMAKING NOTES

Grapes are handpicked and de-stemmed. Grape must is pumped to our temperature controlled stainless steel tanks, and then inoculated with a wine yeast selected for its hardiness and alcohol tolerance. Once the wine has extracted the desired level of tannins, the grapes are pressed. Both free run and press juices are combined to enhance the wine's structure. The wine is pumped over 4 times daily to optimize bright fruit. It is then aged for 10 months in American oak barrels that were once used in our Chardonnay program.

SUGGESTED RETAIL PRICE: \$35

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