



2017 OLD VINE ZINFANDEL, MENDOCINO

Appellation: Mendocino Varietal: I00% Zinfandel Production: 756 Cases

Alcohol: I5.3%

Barrel Program: 9 months in barrel

TASTING NOTES

The 2017 Mendocino Zinfandel dishes up intense and inviting aromas of ripe strawberry and vanilla wafer. The palate is remarkably rich, yet also fresh, with scrumptious flavors of baked fig, strawberry pie, and Chinese five spice, that are lifted by gentle acidity. This round and generous wine is all to easy to drink!

WINEMAKING NOTES

This Zinfandel was cold soaked for five days, then went through primary fermentation with two daily pump overs to dryness. Only the free run juice was barreled down to once used American oak barrels from our Chardonnay program. The wine was aged in barrel for nine months with no racking to maintain bright fruit and to preserve the soft and supple tannins.

VINTAGE NOTES

In 2017, Mendocino experienced a wet spring and hot summer that allowed us to craft a Zinfandel that is incredibly approachable with lots of delicious, lively, and rich fruit.

SUGGESTED RETAIL PRICE: \$32

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