



TRINITAS
CELLARS



RESERVE CABERNET SAUVIGNON NAPA VALLEY

TECHNICAL INFORMATION

Appellation: Napa Valley

Varietal: 100% Cabernet Sauvignon

Production: 495 Cases

Alcohol: 14.9%

Barrel Program: 48 months in barrel

TASTING NOTES

The 2016 Reserve Cabernet Sauvignon simmers from the glass with powerful aromas of plum, graphite, clove, vanilla, bittersweet cocoa, and mint. The generous palate completely gushes with decadent flavors of macerated red berries, ripe plum, bay leaf, vanilla, clove, cinnamon, graham, and star anise. The extended barrel aging has given this wine an extremely luscious texture, and while there is plenty of tannins, it is as smooth as can be. The mid palate fireworks transition to a minute-long finish framed by baking spices. This is so silky, so rich, and oh so delicious that you will have a tough time putting the bottle down.

WINEMAKING NOTES

This incredible wine is our first Reserve Napa Valley Cabernet Sauvignon. We never planned on releasing a Reserve Cabernet Sauvignon, but the 2016 vintage was so exceptional, that if ever there was a vintage deserving of it, this is the one. The growing season was ideal for Napa, and it produced wines of tremendous intensity and complexity that will stand the test of time. Given the exquisite quality, we decided to hold back a special lot for extended barrel aging to fully express the vintage's potential. While most of red wines spend 1 to 2 years in barrel, this divine selection spent a total of 4 years in French oak.

SUGGESTED RETAIL PRICE: \$80

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