



TRINITAS
CELLARS

FALL 2021 WINE SOCIETY NEWSLETTER



DEAR TRINITAS CELLARS FRIENDS AND FAMILY,

Wow, what a summer it was! We kicked the season off with the Chardonnay Classic in May, followed up by our Lobster Feed in August, and then the Cabernet Classic. So many wines savored, so many moments shared, so much fun enjoyed by all. We also debuted our first 2 wines from our new Consulting Winemaker, Kale Anderson, to the glowing praise of our members and guests. Oh, and we are just about through harvest! I think it would be fair to say it has been an eventful, joyful, and bountiful summer. As we look forward to fall, we'd like to take a moment to share our sincerest appreciation and gratitude for your support these past months. Your visits to our tasting room were a treat, we loved sharing time with you at our events, and nothing topped watching you smile as you enjoyed Trinitas wine. Thank you so much. Let's keep the good times rolling into 2022!

Looking for the quintessential fall white wine? Look no further than our Reserve Sauvignon Blanc. The 2017 is rich, vibrant, and refreshing. The bouquet opens with powerful aromas of kaffir lime, lemon zest, vanilla pastry, and salted caramel. The palate echoes the bouquet with flavors with lemon, lime, and confectionary baking spices. The interplay between refreshing citrus and savory barrel spices makes this unique Sauvignon Blanc a wine that is going to pair wonderfully with the warmer and cooler temps of the season. We barrel ferment this wine in 100% new oak, so it's going to delight fans who enjoy the richness of our Chardonnay.

If you haven't already, say hello to our 2016 Reserve Cabernet Sauvignon. You read that right, reserve, and it's our first ever. We didn't plan on releasing such a wine, but the 2016 vintage was so exceptional, that if ever there was a vintage deserving of a Reserve, 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 held 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. This is without question one of my favorite wines we've ever made. It 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 are plenty of tannins, it remains 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.

We know that depending on what Wine Society program you are in; you may not receive the 2017 Reserve Sauvignon Blanc or 2016 Reserve Cabernet Sauvignon. But please know, as with any of our shipments, they can be completely customized. So, if you would like to swap or add one of these wines into your shipment, just send us a note or give us a call! You can also customize on our website by logging in and going to your account club wines page.

Have an incredible fall filled with the bounty of harvest, time with loved ones, delicious wines, and of course...Notre Dame football. Okay, okay, enjoy watching your favorite football team. Until next time, cheers!

With Gratitude,



Garrett Busch
Proprietor & CEO
Trinitas Cellars





2016 OLD VINE PETITE SIRAH CONTRA COSTA

Our Petite Sirah is known for being a decadent, rich, and voluptuous wine, and our 2016 doesn't break the trend! The nose opens with powerful aromas of baked raspberry, dried strawberry, and vanilla bean paste. On the palate this brooding beast has super concentrated flavors of raspberry coulis, dried strawberry, clove, sagebrush, and vanilla. Everything trails off into a finish with ripe tannin and fresh acid, that make this a total joy to drink!

Retail: \$35 | Wine Society: \$28*



2017 RESERVE SAUVIGNON BLANC NAPA VALLEY

The 2017 Reserve Sauvignon Blanc is rich, vibrant, and refreshing. The bouquet opens with powerful aromas of kaffir lime, lemon zest, vanilla pastry, and salted caramel. The palate echoes the bouquet with flavors lemon, lime, and confectionary baking spices. The interplay between refreshing citrus and savory barrel spices makes this unique Sauvignon Blanc all too easy to drink!

Retail: \$45 | Wine Society: \$36*

*Penny ground shipping on re-orders of 6 bottles or more!





2016, RESERVE CABERNET SAUVIGNON NAPA VALLEY

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.

Retail: \$80 | Wine Society: \$64*



2016 CABERNET FRANCIS KNIGHTS VALLEY

Our 2016 Cabernet Franc was awarded a gold medal, and with just one taste you can see why! The beautiful bouquet opens with plum, elderberry, fleur de sel, clove, and vanilla. The palate is brimming with ripe plum, elderberry, toasty oak notes, and chocolate, that are accented by a light note of fresh herbs. This large scaled Cabernet Franc remains elegant thanks to its balanced acid and great tannin structure. It is a total joy to drink now and will continue to develop in the cellar for years to come.

Retail: \$85 | Wine Society: \$68*

*Penny ground shipping on re-orders of 6 bottles or more!