



TRINITAS
CELLARS



MATARO CONTRA COSTA

Technical Info

Varietal: 100% Mataro

Cases Produced : 718

Bottling Date: 6/28/17

Alcohol: 15.1%

2016 TASTING NOTES

The 2016 Mataro oozes with ripe and juicy fruit. The nose opens with a rich bouquet of decadent strawberry, candied red fruit, marshmallow, and baking spices. All of this leads to a dense, but remarkably weightless palate, that is brimming with flavors of strawberry preserves, red licorice, pepper, and Chinese five spice. This is a powerhouse wine in its prime, that has incredible purity of fruit, and seamless texture. Delicious.

WINEMAKING NOTES

This Mataro was cold soaked for five days, then went through primary fermentation with two daily pump overs to dryness. Only the free run juice was extracted and barreled down to once-used American oak from our Chardonnay program. The wine was aged in barrel for 12 months with no racking to maintain bright fruit and to preserve the soft and supple tannins.

2016 Vintage Notes

2016 is without a doubt one of the very best vintages for Northern California since the start of the new millennia. It produced wines that have a unique combination of sheer power, elegant structure, and refreshing acidity. The steady growing season allowed us to pick whenever we pleased, which has resulted in a crop of wines that represent the essence of our Trinitas Cellars style.

Suggested Retail Price: \$35

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