



## PETITE SIRAH CONTRA COSTA

### Technical Info

Appellation: Contra Costa

Varietal: 100% Petite Sirah

Production: 1,320 cases

Alcohol: 14.7%

Barrel Program: 10 months in barrel

### 2016 Tasting Notes

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.

### 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.

### 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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