



2020 CHARDONNAY, CARNEROS

Technical Info

Appellation: Carneros

Varietal: 100% Chardonnay

Production: 1,700 cases

Alcohol: 13.9%

Barrel Program: 11 months in barrel

Tasting Notes

Our 2020 Chardonnay is our debut Chardonnay from Winemaker Kale Anderson, and it sure does fit our Trinitas style to a T! Gorgeous aromatics of ripe golden delicious apple, poached pear, white flowers, fleur de sel, and sweet vanilla simmer from the glass. The incredibly rich and silky palate is brimming with ripe orchard and stone fruits that build to a persistent finish lifted by refreshing acidity and flavors of Meyer lemon zest with clove. It is irresistibly delicious.

Winemaking Notes

The wine is whole cluster pressed to tank, allowed to cold settle, and then racked to barrel. The wine is fermented in a variety of vessels to maximize complexity: French oak, American oak, Russian oak, flex tank, and stainless steel. Our Chardonnay goes through malolactic fermentation to give it creamy texture. The small amount of Russian oak goes a long way in lengthening the finish. The wine has an incredible balance of ripeness, fruit, beautiful oak notes and a long finish.

Vineyard Notes

This wine is sourced from three vineyard sites throughout the Carneros AVA. Each of the vineyards achieved varying ripeness during the growing season, which allowed us to achieve a full bodied wine that doesn't sacrifice elegance. This region is perfect for Chardonnay and Pinot Noir. It is in the southern part of the Valley which soaks up all the sun and heat during the day. Cool air and the marine layer from the San Francisco Bay comes in the afternoon and early evening, which cools the grapes down and helps them retain acidity.

Suggested Retail Price: \$38

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