



TRINITAS
CELLARS



2016 OLD VINE CUVÉE

Technical Information

Varietals: 40% Carignane, 30% Petite Sirah, 20% Zinfandel, 10% Mataro

Alcohol: 14.4%

Appellation: California; sourced from Contra Costa and Mendocino

Tasting Notes

The bouquet of our 2016 Old Vine Cuvée opens with oodles and oodles of ripe berries. Aromatics of strawberry, raspberry, and la la berry sail from the glass. The palate follows in tow, with a wealth of ripe strawberry, raspberry, rhubarb, white tea and milk chocolate flavors that are all melded together with refreshing acidity and a weightless texture. It is an excellent vintage that has all of the classic bold fruit you expect from this blend, along with the vibrant energy of 2016.

Winemaking Notes

This wine was aged in 100% American oak, once used from our Chardonnay program. The different varietals were barrel aged separately to build individual complexities. Three months before bottling we take these varietals and determine the best blend for this vintage.

Vintage Notes

2016 is without a doubt one of the very best vintages for Napa 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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