

Dear Trinitas Cellars Friends and Family.

Harvest season is upon us and the energy in Napa is palpable! 2022 is already shaping up to be an incredible vintage, and there is much to look forward to. As fruit from our early ripening varietals arrives to the winery, the bounty of the vintage has us dreaming about their potential. Just how great will these wines be? While it is of course too early to tell, the quality of the grapes has been exceptional thus far. We are excited and grateful for the promise they hold, and have our fingers crossed that harvest continues to run smoothly. As we all patiently wait for these precious gems to take their final form, allow me to share with you the treasures that await you this fall!

Let's kick things off with something new, and I mean entirely new. Introducing our 2020 Sandy Lane Vineyard Red Blend. We've been working with this site for decades, and in 2020, the stars aligned so well that we felt compelled to craft our first vineyard designate blend. This bold, complex, and distinctive red is produced from vines planted in the I880's to the dry farmed and windswept vineyard of Sandy Lane. Rooted to sandy soil in the town of Oakley, this extraordinary site has been farmed by the Gonsalves family since the I930's and produces vibrant wines with tremendous complexity and stunning purity of fruit. This inaugural vintage consists of 44% Carignan, 22% Mataro, 18% Zinfandel, and 16% Petite Sirah. We officially released this wine in May, and if you haven't yet had a chance to indulge in this divine juice, prepare yourself for something special. This truly is a wow wine. I try not to say that often, but in this instance, it's deserving. Ancient vines, sandy soil, and meticulous farming make for a stunning bottle that's unlike anything else we've crafted from Contra Costa County.

What wine will you be reaching for when the chill of fall arrives? Any red will drink great, but did you know, our Chardonnay pairs brilliantly with cold weather? In particular, our Castellucci Vineyard Chardonnay. Which is exactly why we are including the 2014 in this shipment. It's about as luscious of a Chardonnay that you will find. The additional cellar time has allowed the I00% new oak to fully integrate into the wine's texture, adding tremendous depth. Confectionary aromas of ripe red apple, crème brulee, fleur de sel, and clove melt together to form its sweet bouquet. The velvet like palate is incredibly rich, with robust flavors of candied apple, caramel, poached pear, and meyer lemon oil that roll into a long finish of toasted oak and lemon pith. This downright decadent wine will take the chill out of any fall day. Try it cozied up near the fireplace, outside with the autumnal foliage, or at the dinner table with gourmet cheeses.

We know that depending on what Wine Society program you are in, you may not receive the 2020 Sandy Lane Vineyard Red Blend or 2014 Castellucci Vineyard Chardonnay. However, your shipment can be completely customized!

Since this is the last Wine Society newsletter of 2022, we'd like to once again express our gratitude for your loyal support over the years. Last month we officially celebrated our 20th anniversary. It was such a joyous occasion, filled with delicious food, great company, and lots of smiles. The festivities underscored our team's immense appreciation for our Trinitas family. We are blessed and honored to be able to share wines and moments with our members. Thank you for being part of our journey. We cannot wait to begin our next chapter with you. If you're looking to soak in the greatness of Napa before 2023 rolls around, be sure to visit our events page to learn about the Cabernet Classic, our stand-up comedy show, and New Year's Eve Winemaker dinner. We hope you can join us!

Sincerely,

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Garrett Busch Proprietor & CEO

Trinitas Cellars



2021 Rose, North Coast

The 202I North Coast Rose is a blend of 32% Pinot Noir, 21% Carignan, 18% Petite Sirah, 17% Mataro, and 12% Zinfandel. It makes for a delightful and distinct Rose that is full of hightoned red fruit. Strawberry, raspberry, and cherry are abundant on the nose and palate, that are carried by a crisp texture and refreshing acid.

Retail: \$30 | Wine Society: \$24*
Featured in our White Wine Society shipments.



2016 MERLOT, ST HELENA

Our 2016 Merlot might just be our greatest vintage yet. Powerful and decadent aromas of ripe plum, boysenberry, cedar, and loamy earth simmer from the glass. The palate is exceedingly plump and silky, overflowing with flavors of ripe cherry, plum, milk chocolate, dried herb, graphite, crème de cassis and vanilla. Everything glides across the palate with almost no perceivable tannins and is balanced by refreshing acidity. This is an irresistible Merlot that is sure to delight fans of our Trinitas style.

Retail: \$60 | Wine Society: \$48* Featured in our Red Wine Society shipments.



2016 PETIT VERDOT, NAPA VALLEY

This glass staining, inky dark wine, opens with robust aromatics of salted rosemary, dark red fruit, baking spice, and vanilla. The palate is bursting with ripe plum, loganberry, hoisin sauce, and rosemary flavors that are framed by refreshing acidity, and a bounty of ripe tannins. This is an absolute powerhouse with generous amounts of fruit, pronounced savoriness, and fresh structure. A perfect wine to share with friends and family who love Napa cab, but are looking to try something new. This will win them over!

Retail: \$70 | Wine Society: \$56*

Featured in our Mixed and Red Wine Society shipments.



2017 CABERNET FRANCIS, KNIGHTS VALLEY

In typical Cabernet Francis fashion, the 2017 rendition opens with lovely aromatics of rich plum, blackberry, savory herbs, and toasty oak. The incredibly opulent palate is overflowing with ripe fruit. Flavors of plum, elderberry, and blackberry kicks things off, then confectionary spices of vanilla and graham chime in. Everything is carried by ripe tannins and a seamless texture and finishes with pronounced minerality.

Retail: \$90 | Wine Society: \$72*

Featured in our Mixed, Red, and Proprietor's Wine Society shipments