

TRINITAS CELLARS

S U N . S O I L . H U M A N I T Y



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MYSTERIUM

The Winemaking

The grapes are harvested then each varietal is separately fermented and barrel aged for 18 months. Doing this develops more complexity in each varietal and also allows for the very best blend to be assembled. The blend for the 2008 vintage is made up of Zinfandel (53%), Carignane (35%), Alicante Bouschet (6%) Petite Sirah (5%), and Black Malvasia (1%).

The Vineyards

The Zinfandel and Carignane come from the Johnson's vineyard in Redwood Valley, Mendocino County. The fruit ripens at lower brix giving the blend red fruit high tones, bright acidity, and structure. The remaining fruit is grown by Dan Gonsalves in Oakley, Contra Costa County. This fruit gives the wine its dark fruit aromatics and much of its silky mouth feel and body.

Gonsalves Vineyard

Soil: Sand

Varietals: Petite Sirah, Black Malvasia, Alicante Bouschet,

Johnson Vineyard

Soil: Sandy Loam

Varietals: Zinfandel, Carignane

The Vintage

The 2009 vintage was a usual Northern California vintage pushing bright red fruit.

Alcohol: 14.5%



Total Acidity: 6.07 g/L



pH: 3.71



of Cases: 2271



Suggested Retail: \$25