

TRINITAS CELLARS

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



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P E T I T E S I R A H

CONTRA COSTA COUNTY

This new release is the return of our 'cult following' wine showcasing huge aromas of wild flower, honey, blueberries, and sweet molasses. Take in the holiday spice upon the palate with dark plums, cinnamon, and cardamom. This is a perfect wine for the autumn season.

The Winemaking

We pick the Petite Sirah ripe at 27 brix and destemmed to tank without crushing. It is then cold soaked for up to 5 days. The wine is then inoculated with BM45 yeast and pumped over 3 to 4 times daily for maximum extraction and O2 pick up. We press at dryness and barrel down to once used American Oak barrels that we had used in our chardonnay program.

The Vineyard

Contra Costa old vine Petite Sirah is grown in the sandy soils near the town of Oakley.

The Vintage

2010 was a long a long mild growing season. The length of the season helped mature the tannin structure as well as the fruit characteristics of this wine.

Alcohol: 15.7%



Total Acidity: 4.0 g/l



pH: 3.8



of Cases: 990



Suggested Retail: \$35