



TRINITAS  
CELLARS

## 2011 CABERNET SAUVIGNON NAPA VALLEY

### Tech Info

Suggested Retail: \$60  
Number of Cases: 350  
Alcohol: 14.4%

### Tasting Notes

With the initial nose of tobacco and cedar reminding you of a vintage cigar box, this Cabernet opens up with a milk chocolate covered cherry and lingers with a teasing hint of bacon. The palate is broad and silky, confirming the nose with bright cherry, milk chocolate, and the sweet smokiness of molasses and brown sugar.

### Winemaking

The grapes went through a 5 day cold soak to extract maximum color. The wine was pumped over 4 times daily and had an extended 30 day maceration accentuating the round mouth feel. The wine was barreled down and aged in 70% new French oak for 20 months.

### Vineyard Notes

Located in the center of the iconic Cabernet growing region of Oakville, this gravelly and sandy vineyard allows for deep root systems and healthy vines. After mornings covered in sun, cooling winds and fog cover this region to provide balance within the richness and density of the wines.

### Vintage Notes

The 2011 vintage was challenging for vintners with rains coming at inconvenient times and a growing season that yielded one of the smallest crops in years. The grapes that did make it in 2011 are good but there is not much out there, so buy up the 2011 wines because they will go quick!

