



TRINITAS
CELLARS



2011 REVELATION CONTRA COSTA COUNTY

Tech Info

Suggested Retail: \$38
Number of Cases: 430
Alcohol: 16.5%

Tasting Notes

The 2011 Revelation starts out with notes of vanilla and marshmallow. Strawberry is the dominant fruit on the nose and carries through to the palate. The mouth feel is supple and explodes on the mid-palate into a rich and viscous core leading into the lengthy finish. Flavors of cherries, strawberries, and cream dominate the palate and continue through the finish.

Winemaking

The Revelation was fermented on skins to about 7° brix, at which time brandy is added to arrest fermentation and fortify the wine. The wine is then pressed to barrel and aged there for 34 months while the wine and the brandy marry. The prolonged barrel aging promotes the integration of the wine and the particularly soft and smooth palate.

Vineyard Notes

The Tinto Cao varietal originated in Portugal and is a classic varietal used in Port. This Tinto Cao, however, is grown in Contra Costa, southeast of Napa. This area has cool mornings and hot afternoons lending itself to be a great wine growing region.

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!