



TRINITAS
CELLARS

2012 FAMILY COLLECTION FATHER MATHEW CABERNET YOUNTVILLE



Tech Info

Suggested Retail: \$75

Number of Cases: 225

Alcohol: 15.8%

Winemaking

The grapes went through a 5 day cold soak to extract maximum color. The wine was pumped over 4 times daily and aged on the skins for 21 days where it went through primary fermentation. The wine was barreled down and aged in 100% new French oak for 18 months.

Tasting Notes

The nose starts out with hints of cinnamon, leading into the rich red currant preserves, baking spices, and plum notes. The fore palate is full with red licorice dancing into the mid palate which is dominated by cherry cola flavors. The finish of this wine is long and will remind you of a delicious Italian espresso with a pinch of nutmeg.

Vintage Notes

The 2012 vintage will be one to remember, and reminds Napa vintners of some of the very best vintages of the past few decades. A mild spring led to a good fruit set. Summer and fall brought warm temperatures, but no heat spikes. All of the fruit enjoyed a long, slow ripening, driving more intense fruit flavors and complexity. These wines will be full bodied but tannins are soft and supple. The colors are vibrant and rich for whites, and nearly inky black for reds. Overall a fantastic vintage.