



TRINITAS
CELLARS

2012 FAMILY COLLECTION MARTIN VINEYARD CABERNET SAUVIGNON COOMBSVILLE

Tech Info

Suggested Retail: \$75

Number of Cases: 362

Alcohol: 14.8%

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 45 days where it went through primary fermentation. The wine was barreled down and aged in 85% new French oak for 18 months.

Tasting Notes

Raw cocoa bean dominates the aromatics of this wine. Hints of baking spices, turmeric, and plum also linger in the nose. The palate is well balanced with bright acid and bountiful mouthwatering tannins. This wine is all about dark chocolate with beautiful blue fruit notes on the finish

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.

