



TRINITAS
CELLARS



2013 OLD VINE ZINFANDEL MENDOCINO

Tech Info

Retail: \$30

Number of Cases: 680

Alcohol: 14.2%

Winemaking

This Zinfandel was cold soaked for five days, then went through primary fermentation with two daily pump overs to dryness. Only the free run juice was extracted and barreled down to once used American oak from our Chardonnay program. The wine was aged in barrel for one year with no racking to maintain bright fruit and to preserve the soft and supple tannins.

Tasting Notes

The nose reminds us of fall, with bright ripe cranberry notes, hints of forest, brown sugar, golden brown marshmallows, and cinnamon. This Zinfandel has a dominant presence right when it hits the front palate, which leads into a broad mid palate and enjoyable mouthwatering finish. The acidity perfectly balances out the bright fruit from the core and makes this wine perfect for food pairings or enjoying on its own.

Vineyard

This Zinfandel comes from the Hawkeye Vineyard just north of Ukiah in Mendocino County. It is owned and managed by our friends, the Johnson brothers. This is always the last fruit to come in, giving it a long steady growing season that allows beautiful fruit components to develop, as well as the complexity of the wine and perfectly mature tannins. This Zinfandel block is situated on a mesa within the Hawkeye vineyard, which gives great drainage and optimal ripeness.

Vintage

The 2013 vintage was a marvelous one. The elements all aligned to create a nearly perfect environment in Napa and Northern California. The wines of 2013 are packed with concentrated fruit flavors while being balanced and layered in complexity.