

2014 CABERNET SAUVIGNON NAPA VALLEY



WINEMAKING

We experimented with this vintage and barrel fermented this Cabernet Sauvignon and it was also the “barrel trial” for the 2013 vintage. We barreled the juice down to mostly French oak with a few Russian and American oak barrels as well, all 100% new. The wine was aged in oak for 18 months. The barrel fermentation gives this wine its silky characteristic and the barrels add many layers of complexity to the nose and palate.

VINEYARD

The vineyard is located at the southeast end of Napa Valley. This is a warmer area during the day helping the grapes achieve optimal ripeness, yet an area that is cooler in the evening that allows the vines to rest and maintain acidity in the berries.

TASTING NOTES

Rich red cherries are abundant on the nose accompanied by notes of plum, blackberry compote, muddled blueberries, cocoa, and a hint of baking spices. The Cabernet is incredibly rich in flavor but surprisingly elegant and velvety in structure. Chocolate covered black cherries and beautiful blackberries are present throughout the core. Hints of molasses and barrel spices round out the silky finish on this rich Cabernet Sauvignon.

ADDITIONAL INFORMATION

Appellation:

Napa Valley

Elevation:

Sea level to 800 ft (244 m)

Climate:

Moderate to cool with morning fall; late afternoon breezes and slightly cooler temperatures than upper valley; temperatures may reach 90°F (32.2°C) and drop to around 50°F (10°C) at night

Composition:

100% Cabernet Sauvignon

Alcohol:

14.9%

Case Production: 1,526

FOOD PAIRING

Prime grass-fed ribeye steak topped with melting roquefort cheese crumbles

TRINITAS
CELLARS



SUN + SOIL + HUMANITY