



TRINITAS
CELLARS



2013 NOTRE DAME MERITAGE NAPA VALLEY

Tech Info

Suggested Retail: \$65

Number of Cases Produced: 100

Alcohol: 14.6%

Tasting Notes

The 2013 Meritage offers up aromas of molasses, cherry, cinnamon sticks, sweet cranberries, and beautiful ripe blackberries. The structure of the wine is perfectly balanced, lots of fine, dusty tannins building the structure with beautiful ripe and concentrated fruit notes. Blueberries, chocolate covered Bing cherries and blackberries dominate the palate. Digging deeper there are hints of baking spices, oak, and cassis, which lead into the long silky finish on this Meritage.

Winemaking

Our winemaker builds this blend piece by piece to ensure a wine with layers of complex aromas and flavors. Kevin uses modern techniques of cold soaking the grapes prior to fermentation and a slow, cool fermentation rate. This insures maximum extractions of color, not tannins, and the preservation of the fruit flavors. This wine is then barrel aged for 20 months in 50% new French oak. The 2013 Notre Dame Meritage is comprised of 59% Cabernet Sauvignon, 13% Cabernet Franc, 13% Malbec, 10% Merlot, 5% Petit Verdot.

Vintage

A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. Temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening. The cooler, sunny weather throughout October allowed the final grapes still on the vine to linger longer, developing more phenolic and flavor maturities with sugar levels remaining steady. This vintage allowed vintners to pick exactly what they wanted, when they wanted, at perfect ripeness and ideal hang time. Winemakers from around the valley agree the 2013 vintage holds exceptional promise and potential and exceeded expectations following on the heels of 2012 – another year that has been described as “nearly perfect.”

