

TRINITAS CELLARS

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PROPRIETOR'S RESERVE CHARDONNAY

The Trinitas 2010 Proprietor's Reserve Chardonnay is from the Los Carneros appellation of the Napa Valley. The wine barrel fermented and aged in 40% new American oak, and 9% new Caucasian oak. The nose is toasty with hints of orange zest and vanilla. Secondary fermentation creates a mid-palate with rich flavors of creamy butter, while the medium toast barrels provide the caramel and butterscotch notes. The wine also exhibits notes of all spice, cinnamon, and brown sugar. Our Proprietor's Reserve Chardonnay integrates the richness of new oak with the bright characteristics of Carneros citrus.

The Winemaking

This wine is made from selected barrels from a single vineyard in Carneros, with the Robert Young clone. It is cold barrel fermented at 60-65°F which helps capture and enhance the tropical fruit aromas and sur-lie aged in oak for 14 months. Our distinctive Chardonnay completes 100% malo-lactic fermentation furthering its balance of ripeness, forward fruit, and crisp acidity allowing the wine great aging potential.

The Vineyard

Chardonnay from the Carneros region ranks among the finest in California. Due to its ideal location along the San Pablo Bay, the Carneros appellation is recognized for producing grapes of great intensity, balance and natural acidity. Cool, foggy mornings and moderately warm days provide the perfect growing conditions.

The Vintage

The 2010 Vintage was long and cool and was noted by most as a very advantageous vintage for Northern California. The vintage kept the brix in check while fruit flavors and esters matured.

Alcohol: 14.3%



Total Acidity: 5.13 g/L



pH: 3.8



of Cases: 1800



Suggested Retail: \$40.00