

SPRING 2020 WINE SOCIETY NEWSLETTER



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DEAR TRINITAS CELLARS FRIENDS AND FAMILY,

Can it really be spring already? Perhaps it was the mild winter, or the fact that Betsy and I have six little ones running wild every day, but the seasons are just flying by! On second thought, who am I kidding, it clearly is the latter of those two reasons! If you've been curious to know what life has been like since the arrival of our twins in October, your guess is right, things have gotten even a little more hectic. One thing's for certain, with less and less time on our hands, Betsy and I have a renewed appreciation for the few moments we get to share and savor terrific wine. So, it's with great joy that I write you this letter to detail a couple of the spring treats we have in store for you!

It seems like every spring we focus the newsletter on our Chardonnay. Deservingly so, as few things pair better with a warm day. But since you are a Wine Society member, you've probably heard it all before, and we think you know exactly what to expect from our Chardonnay. Its divine, beloved by many, and will make any beautiful day better! So instead of once again talking about it in this letter, we thought you might appreciate learning something new about two other spring shipment wines. Our O'Neill Pinot Noir, and a Wine Society favorite, our Old Vine Petite Sirah.

Let's start with the 2017 O'Neill Estate Pinot Noir. As the name suggests, this Carneros vineyard belongs to the family and is farmed by Betsy's parents. It's planted on 2.56 acres in the western hills of Napa, sits between 50 to 100 feet above sea level, and is regularly shaded by the marine layer from the San Francisco Bay. Its coastal influence allows us to craft a beautiful, elegant, and balanced Pinot Noir that doesn't sacrifice flavor. Aromatics of fresh red cherries and cranberries are complimented by dried flowers and sun baked earth. The refreshing palate is driven by bright pomegranate, red berry, and sandalwood flavors that are held together by lively acidity. It stays fresh and graceful on the palate despite its ripeness. This is a red wine that'll delight in any season and is a perfect pairing for warmer months!

On the complete opposite side of the spectrum is our 2015 Old Vine Petite Sirah. This is by no means elegant, it's rather a massive hulking bruiser of a wine! In fact, this might be the most decadently textured dry red wine we've ever made. Which doesn't surprise us. 2015 was not only the third year of the drought, but also the vines we source from in Contra Costa County are mainly planted in sandy soils, so they are well drained and receive much more heat. Trust us, this all shows in the wine! This deep, dark-purple elixir has skyrocketing aromas of baked blueberries, blackberries, and toasted vanilla. With just one sip, its heavenly texture completely saturates the palate with baked berry cobbler and vanilla bean flavors that are lifted by dusty tannins as it trails off into a very persistent finish. This is so opulent, juicy, and scrumptious, that it's nearly impossible to resist. Which is probably why Wine Enthusiast awarded it 93 points and Editor's Choice!

We know that depending on what Wine Society program you are in; you may not receive the 2017 O'Neill Pinot Noir or 2015 Old Vine Petite Sirah. But please know, as with any of our shipments, they can be completely customized. So, if you would like to swap or add one of these wines into your shipment, just send us a note or give us a call! You can also customize on our website by logging in and going to your account page. On a related note, our 2018 Rose officially released on the first day of Spring, so it can be added to your order!

As always, thank you so much for your continued support of our family winery. We consider it an absolute honor and pleasure to craft these wines for you. We hope they continue to grace your dinner table, delight your loved ones, and make you smile!

Cheers,



Garrett Busch
Proprietor & CEO, Trinitas Cellars





2016 CHARDONNAY, PROPRIETORS' RESERVE, CARNEROS

This is a textbook Trinitas Cellars reserve Chardonnay. Sweet aromatics of butterscotch, toast and vanilla custard fill the glass. This treat of a wine coats the palate with a round and velvety texture that's full of flavors of ripe golden delicious apple, Meyer lemon, and pear. This is a heavy hitting Chardonnay that knocks it out of the park with flavor!

Retail: \$40 | Club: \$32*



2017 O'NEILL PINOT NOIR, ESTATE, CARNEROS

A bouquet of fresh red cherries and cranberries is complimented by dried flowers and sun baked earth. The refreshing palate is driven by bright pomegranate, red berry, and sandalwood flavors that are held together by lively acidity. It stays fresh and graceful on the palate despite its ripeness. This is a red wine that'll delight in any season and is a perfect pairing for warmer months!

Retail: \$65 | Club: \$52*

*Penny ground shipping on re-orders of 6 bottles or more!





2017 ZINFANDEL, OLD VINE, MENDOCINO

The 2017 Mendocino Zinfandel dishes up intense and inviting aromas of ripe strawberry and vanilla wafer. The palate is remarkably rich, yet also fresh, with scrumptious flavors of baked fig, strawberry pie, and Chinese five spice, that are lifted by gentle acidity. This round and generous wine is all too easy to drink!

Retail: \$32 | Club: \$25.60*



2015 PETITE SIRAH, OLD VINE, CONTRA COSTA

“Petite Sirah benefits from aging in a portion of new oak barrels, and this one is a great example. It has wonderful spicy cinnamon and cedar aromas, massive ripe blackberry flavors and baking-spice accents from the oak. The color is black with a dark red rim, and the mouthfeel is broad and nicely astringent due to a high level of fine-grained tannins. It’s very full-bodied, too.” – 93 Points, Editor’s Choice, Wine Enthusiast

Retail: \$35 | Club: \$28*

*Penny ground shipping on re-orders of 6 bottles or more!