



Trinite Estate

CABERNET SAUVIGNON

AVA Sonoma County, California

Season started as one of the driest with only 40% of normal rainfall at mid-season. April rains revigorated soils and vines. A classic spring and summer without any extremes allowed grapes to ripe perfectly and concentrated flavors with warm days and cool foggy nights. The excellent health of the grapes and fine late summer conditions enabled each plot to be harvested at their best. 2016 is a superb vintage.



COUNTRY

United States

VARIETAL

Cabernet Sauvignon

SOIL TYPE

Clay/loam soils and a volcanic subsoil

VINEYARD

First vintage of this wine. Capturing morning sun and continuing uninterrupted into the afternoon, grapes reached perfect level of maturity. Exceptional fruit, color, density shows just how good this varietal can be when growing on our unique terroir.

HARVEST

Manual harvest

VINIFICATION

Small lot fermentation in thermo regulated stainless steel tanks with 5 days of cold soak followed by alcoholic fermentation 12 to 14 months in French Oak barrels sourced from the finest forests of central France 30% new oak, M/M+ toast

TASTING NOTES

Deep garnet color, nose offers savory aromas of blackberries, dark cherries and hints of mint, cocoa. Rich fruit flavor combined with silky tannins and good balance creating a rich and fresh mouth-feel.

Discover the Exceptional

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