



Trinite Estate

RED WINE 2015

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 ripen 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.

James Suckling: 91 Pts

Wine Advocate, Erin Brooks: 91 Pts



COUNTRY

United States

VARIETAL

53% Merlot & 47% Cabernet Franc

SOIL TYPE

Clay/loam soils and a volcanic subsoil

VINEYARD

24 acres located between the cool Russian River, the warm Alexander Valley and Knights Valley. At 750 feet altitude.

HARVEST

Manual & rainwater harvesting
Only two irrigations per year

VINIFICATION

Small lot fermentation in thermo regulated stainless steel tanks. 5 days of cold soak followed by alcoholic fermentation. The malo-lactic fermentation follows in barrel. Aged 12 months in French Oak barrels sourced from the finest forests of central France. 30% new barrels

TASTING NOTES

This 2015 vintage shows very ripe and concentrated fruit. The roundness of merlot blended with the complex aromatics of cabernet-franc offers a well-balanced wine. Light spicy notes are revealed as the wine opens and the oak keeps on carrying the dark fruit flavors with a velvety yet strong finish.

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