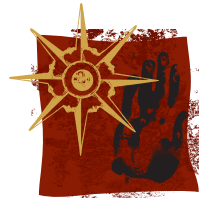


TRINITAS CELLARS

S U N . S O I L . H U M A N I T Y



2007

MERITAGE

NAPA VALLEY RED WINE

Our Flagship wine starts with explosive red fruit, black cherry, cola berry, and chocolate on the nose. Wine maker, Kevin Mills, builds the blend piece by piece for a wine with layers and layers of complex aromas and flavors. It shows black currant, licorice, plums, cocoa and earthy cedar and mineral nuances in a supple texture that shows beautifully approachable. For a Napa Valley estate wine of this quality it's an incredible value. The mouth is full, supple, and rich and its lengthy finish will leave you lingering for more. This wine is Very Limited.

The Winemaking

Our Meritage Bordeaux Blend is predominately a blend of Cabernet Sauvignon and Cabernet Franc with significant amounts of Merlot and Malbec blended in for structure, color, and complexity. The Malbec was added for additional mouth feel and some perfume aromatics. Fermented separately and then blended after partial barrel aging, this wine was carefully constructed to match the individual strengths of each varietal. The modern technique of cold soaking the grapes prior to fermentation and a slow cool fermentation rate insured the maximum extractions of color and the preservation of fruit flavors without the over extraction of bitter tannins from the skins and seeds. We Fermented the Meritage in small open top tanks and punched down four times per day. This wine was Barrel aged 18 months in 100% new French oak. 40% Cabernet Sauvignon, 37% Cabernet France, 14% Merlot, 9% Malbec.

The Vineyard

All of our vineyards are in the rich valley floor soils from the heart of the Napa Valley. The vineyards east west row orientation helps maximum ripeness. Locals often refer to the Oak Knoll District of Napa Valley as a "sweet spot", referring to its amiable climate. Because of the mild weather, this small area (about 3500 plantable acres in an 8300-acre area) is home to more than a dozen different grape varieties.

The Vintage

The 2007 vintage was arguably the finest vintage of the past 100 years. In Northern California, the vintage started off with a mild winter and a warm, dry spring that led to a healthy bud break and then a smaller-than average fruit set. The normally hot summer months were relatively mild with just a few heat spikes early in the season. The long, even weather continued through the end of August and eventually cooled in mid-September, allowing farmers to take their time with the harvest. This long harvest provided winemakers with the luxury of picking the grapes when the seeds were brown and nutty but the fruit was still fresh (green seeds can impart an herbaceous or vegetal quality to the wine.) It also let producers vinify the wines in smaller lots, giving them more control in the blending process. This wine will peak in 10 years.

Alcohol: 13.9%



Total Acidity: 7.49g



pH: 3.75



of Cases: 536



Suggested Retail: \$50.00