FLOW CHART -TRINITE ESTATE, ACAIBO

AVA and site

- •Sonoma County, nestled in the heart of Chalk Hill AVA
- •100% Trinite Estate Vineyard grown and bottled

▼ Soil and plan material

- •Loamy clay, with silt and volcani ash
- French clones of Cabernet Sauvignon, Merlot and Cabernet Franc grafted on drought resistant rootstocks

Harvest

- Nightime harvest in order to preserve freshness
- •Single plot selection

Crush

- State of the art destemming and vibrating line to minimize impact
- Mistral wind system as a fine sorting finish

Winemaking

- •Single lot fermentation in thermoregulated stainless steel tanks
- •4-day cold soak followed by alcoholic fermentation
- •Malolactic fermentation finishes in barrel

Aging

- •14-16 months in Bordeaux-style French Oak barrels
- •Oak sourced from the finest forests in central France
- •65% new barrels from a mix of world-class coopers with an array of toasting profiles

Bottling

- Estate bottled
- •No fining, no sterile filtration