



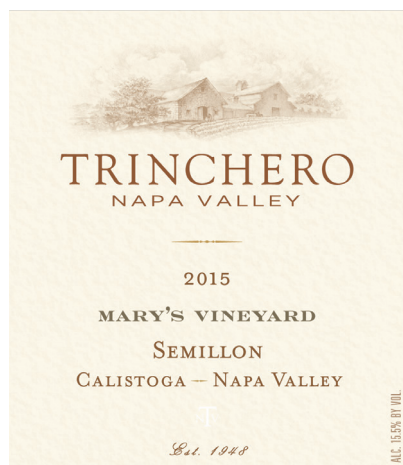
TRINCHERO

NAPA VALLEY

MARY'S VINEYARD

SEMILLON

2015 CALISTOGA – NAPA VALLEY



VINEYARD INFORMATION

This sustainably farmed estate vineyard sits on 14-acres in the warm Calistoga AVA and has balanced vines, moderately fertile soils and excellent sun exposure—ideal conditions to grow Semillon with vibrant, rich character.

WINEMAKING

This wine was inspired by the Italian dessert wine and is a nod to the Italian roots of the Trincherio family. The Semillon grapes are picked at optimum ripeness, typically around 22.5° Brix. Winemaker Mario Monticelli puts the grapes on crisping racks designed specifically for this wine in a warm, well ventilated part of the winery, thus encouraging the moisture in the grape to evaporate. This process of desiccation allows the sugars in the grape to be more concentrated. Once the wine reaches 33° Brix it is pressed, then fermented and aged in small, 30 gallon French oak barrels, about 50% new.

WINEMAKER COMMENTS

“This wine possesses beautiful aromas of ripe pear, honeycomb and creamy crème brûlée with some nuances of cinnamon. It starts on the palate with well balanced, bright acidity, and has a sweet round silky texture on the finish. At the winery we serve it with biscotti—a tradition pairing and another nod to our Italian heritage.”
—Mario Monticelli, Winemaker

VARIETAL COMPOSITION:

100% Semillon

HARVEST DATE:

September 3, 2015

COOPERAGE:

30 months, 100% French oak (50% new)

Alc: 15.5 | pH: 3.8 | TA: 5.7 g/L

CASES PRODUCED:

47 12/375 mL