

# TRIONE *Vineyards & Winery*



## Winemaker's Tasting Notes

*Scot Covington - Winemaker*

### Trione 2014 Flatridge Ranch Zinfandel

Bud break began in spring and the growing period was moderate proving to be an ideal season in Sonoma County. The conditions allowed for an almost perfect development of favor, sugar, acid, and structure. The harvest season began slightly early this year but it was efficient.

**Cases produced:** 482

**Winemaking:** We use the St. Peter's Church clone for this Zinfandel. The vineyard is a fickle hilly vineyard which we hand-harvested and immediately trucked to the winery. Small open top fermentation vessels were used. The grapes were placed in the tanks primarily whole, without crushing, to retain more berry fruit character in the final wine. The cap was hand plunged up to four times per day to mix the skins in with the fermenting juice. A special selection of yeast was used for the fermentation that was sourced from a native fermentation of Rockpile Appellation Syrah. This strain of yeast is tolerant of high alcohol and produces esters with rich, dark blackberry aromas.

Alcohol: 15.3 percent by volume

TA: 6.6 g/l

pH: 3.69

**Tasting Notes:** A bouquet of sweet briar pipe tobacco and leather coupled with plum. The rich, velvety texture is soft and supple yet concentrated with favors of fruit leather and berry jam. The 2014 Flatridge Zinfandel is big and bold which can be cellared for the next 3-5 years.

*"Three generations, four decades, five ranches.  
Our family is deeply rooted in Sonoma County."*

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