



Winemaker's Tasting Notes

Scot Covington - Winemaker

Trione 2015 Alexander Valley Henry's Blend

The drought was all that was talked about for the majority of the year in 2015. Dry conditions in the beginning of the year lead to an early bud break. The growing season was warm, dry, and mostly, mild. It was the early bud break and relatively light crop that made 2015 one of the shortest harvests on record. It was certainly the earliest harvest for Trione as we began bringing in grapes for sparkling on August 12th and finished with the last of the Flatridge Zinfandel the first week of October.

Cases produced: 2,794 six-packs

Winemaking: The grapes were all hand harvested, sorted and sent directly to small open top fermentation tanks. The fermentations were done using a unique cap irrigation device that brings in air as the free-run juice is being circulated over the cap during the peak of fermentation. This technique ensures the binding of tannins with the color compounds found in the grapes as well as maximizing proper yeast cell health and viability.

Alcohol: 13.9 percent by volume

TA: 7.00 g/l

pH: 3.56

Tasting Notes: Essence of brambly wild berries are the first impression on the nose. A silky soft palate entry with a well-knit tannin structure, supple yet with form and substance. This wine evolves in the glass from subtle fruit aromatics to ever evolving notes of cedar, plum, allspice and black currant. The 2015 Henry's Blend is developing with intensity and vigor and should continue to do so for the next 5-10 years.

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

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