

# TRIONE *Vineyards & Winery*



## Winemaker's Tasting Notes

*Scot Covington - Winemaker*

### Trione 2015 Alexander Valley Primitivo

The opinion of many is that 2015 was an excellent vintage, although drought conditions were all that was talked about for most of the year. Dry conditions lead to an early bud break. The growing season was warm and for most of the period, mild. It was these conditions and relatively light crop that made 2015 one of the earliest harvests on record. For Trione, we began bringing in grapes for our sparkling on August 12th and finished with the last of the Flatridge Zinfandel the first week of October.

**Cases produced: 572**

**Winemaking:** 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 4 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. The yeast is tolerant of high alcohol and produces esters with rich, dark blackberry aromas.

Alcohol: 14.2 percent by volume

TA: 7.10 g/l

pH: 3.55

**Tasting Notes:** A good book, a warm fire and a bottle of 2015 Trione Primitivo is the image that comes to mind upon the first sip. Deep notes of cassis, blackberry, and huckleberry jam. This wine is elegant, with an almost never-ending finish that lingers on the palate. This wine is enjoyable by itself, but will pair with almost any entrée. Enjoy!

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

**trionewinery.com**