

# Trifecta

by

Louis de Coninck



**TRIFECTA** is an complex delicately balanced wine using four estate grown Bordeaux varietals. Under the watchful eye of Louis de Coninck our vineyards are organically raised until they are ready for harvest. We hand pick all of our fruit at night to ensure optimum freshness as the fruit goes to the presses. The juice then under goes fermentation in open barrels and concrete tanks, during which it will under go 4 to 5 weeks of maceration before finding its way to our barrels.

**WINEMAKER'S NOTES:** Rich in texture with a deep color, this has firm tannins and a bright acidity with an amazingly concentrated flavor of black-berry cassis and black currant. Dark, dense and jammy on the finish with bold notes of licorice. Clearly this wine requires time in the cellar.

VINTAGE: 2012

APPELLATION: Napa Valley

VARIETAL BLEND: 76% Cabernet Sauvignon, 15% Petit Verdot, 8% Cabernet Franc, 1% Malbec

AGING: 18 months in new French Oak barrels

CASE PRODUCTION: 330

HARVEST DATE: October 1st.- October 28th 2012

CELLARING: Drink now or cellar for 7 to 10 years

**TERROIR:** Located at the corner of Atlas Peak and Oak Knoll on a soil type know as alluvium fan which exhibits gravely deposits, clay and silt. This soil type encourages our vines to grow deep strong root structures. With these deeply rooted vines they are able to produce high quality fruit, helping us create our signature wines.

**90 Points Wine Enthusiast Magazine 2010 Vintage**