



2010 TRINITAS “PROPRIETORS’ RESERVE” CHARDONNAY

WHO: Trinitas Cellars
WHAT: Chardonnay
WHERE: California, Napa Valley, Los Carneros
WHEN: 2010



This food-friendly Napa Valley Chardonnay is buttery rich with a citrus zing. The nose is very soft, with deeply baked apples and caramel, and a touch of lime zest. Pears sautéed in butter, with nutmeg and cinnamon, lead, adding crusty french bread and zesty/sweet lime on the mid-palate. Key lime butter on toast linger on the finish. This is very nice wine, buttery but balanced, rich, but retaining a food-friendly zing. Drink with Pompano en Papillote. Highly Recommended. 91.

<http://palatepress.com>



2010 TRINITAS “PROPRIETORS’ RESERVE” CHARDONNAY

WHO: Trinitas Cellars
WHAT: Chardonnay
WHERE: California, Napa Valley, Los Carneros
WHEN: 2010



This food-friendly Napa Valley Chardonnay is buttery rich with a citrus zing. The nose is very soft, with deeply baked apples and caramel, and a touch of lime zest. Pears sautéed in butter, with nutmeg and cinnamon, lead, adding crusty french bread and zesty/sweet lime on the mid-palate. Key lime butter on toast linger on the finish. This is very nice wine, buttery but balanced, rich, but retaining a food-friendly zing. Drink with Pompano en Papillote. Highly Recommended. 91.

<http://palatepress.com>



2010 TRINITAS “PROPRIETORS’ RESERVE” CHARDONNAY

WHO: Trinitas Cellars
WHAT: Chardonnay
WHERE: California, Napa Valley, Los Carneros
WHEN: 2010



This food-friendly Napa Valley Chardonnay is buttery rich with a citrus zing. The nose is very soft, with deeply baked apples and caramel, and a touch of lime zest. Pears sautéed in butter, with nutmeg and cinnamon, lead, adding crusty french bread and zesty/sweet lime on the mid-palate. Key lime butter on toast linger on the finish. This is very nice wine, buttery but balanced, rich, but retaining a food-friendly zing. Drink with Pompano en Papillote. Highly Recommended. 91.

<http://palatepress.com>



2010 TRINITAS “PROPRIETORS’ RESERVE” CHARDONNAY

WHO: Trinitas Cellars
WHAT: Chardonnay
WHERE: California, Napa Valley, Los Carneros
WHEN: 2010



This food-friendly Napa Valley Chardonnay is buttery rich with a citrus zing. The nose is very soft, with deeply baked apples and caramel, and a touch of lime zest. Pears sautéed in butter, with nutmeg and cinnamon, lead, adding crusty french bread and zesty/sweet lime on the mid-palate. Key lime butter on toast linger on the finish. This is very nice wine, buttery but balanced, rich, but retaining a food-friendly zing. Drink with Pompano en Papillote. Highly Recommended. 91.

<http://palatepress.com>