



TRENTADUE WINERY

An elegant and intimate experience

BY SHOSHANA HEBSHI

There's a swath of land north of Healdsburg, outside of Geyserville, that is at once expansive and inviting and harkens the imagination back to a simpler time. Nestled among the sprawling vineyards of Alexander Valley with views of the easterly Mayacamas Mountains, Trentadue Winery welcomes visitors with a feeling of the Old World, where stone masonry and lush courtyards are commonplace. There are no nearby neighbors, just a vast openness that allows one to envision this valley before the bustling modern wine industry took hold. That's when the late Evelyn and Leo Trentadue purchased these 208 acres and began farming wine grapes.

But upon entering the tasting room, Trentadue becomes an instantaneously intimate experience where the family-owned winery welcomes you in and invites you to taste its award-winning wines.

Behind a small tasting bar, a knowledgeable employee will pour a flight of Trentadue's famous ports or estate varietals. But, as COO Cooper Henderson notes, be sure to try the Rosato di Sangiovese – a rosé made from Sangiovese grapes – that is fruity and light and lends itself well to food pairings. On a nice day, a glass of the Rosato would feel very refreshing as you relax in one of the picturesque courtyards.

Visitors can choose from two tasting flights. The Trentadue tasting offers a choice of any four wines, including the popular spicy and bright Sangiovese and a single-lot red blend, which Henderson calls a "must taste."

A reserve tasting includes a choice of five wines from Trentadue's entire portfolio. Highlights include the La Storia Merlot, which has won several recent awards, and the La Storia Petite Sirah, which also brought home awards in 2014.

Some of these wines are only available in the tasting room, and many sell out quickly.

But Trentadue is most famous for its selection of ports. Choose from a Muscat Canelli Port, which hints of white peach and apricots, or the fruity Zinfandel Port and Petite Sirah Port. For chocolate lovers Trentadue's Chocolate Amore Port is a best seller made from merlot with chocolate extract.

For a truly unique tasting experience, Trentadue offers a gondola tour, which takes groups of up to 16 people out to the vineyards in a covered wagon. Tastings are conducted in the vineyards from which the grapes came. Reservations are required for the gondola tours and costs \$25 per person.

During weekends in the summer Trentadue offers food and chocolate pairings and opens an outdoor bar for visitors to enjoy. The winery also sells picnic items and wine by the glass or bottle so visitors can relax and enjoy the Trentadue experience.

Trentadue is located at 19170 Geyserville Ave, Geyserville and is open daily from 10 a.m. to 5 p.m. For more information, call (707) 433-3104 or visit trentadue.com.

