



Spring 2025 Tasting Notes

New Trinity Blanc & Library Trinity Rouge

2021 Trinity Blanc

Marsanne 40%, Roussanne 31%, Viognier 23% & Grenache Blanc 6%

The 2021 vintage of Progeny's white wine includes Grenache Blanc in the blend for the third time. We harvested during late August and early September. The winemaking team employed whole cluster press techniques and fermented in a combination of French oak, concrete, and stainless steel. In the glass, our Trinity Blanc shines with a brilliant appearance of medium straw yellow with a slight green hue. It offers expressive aromas of white flowers, mandarin zest, and pineapple, with subtle notes of fresh herbs adding depth and intrigue. On the palate there is a perfect balance of fresh, mouthwatering acidity and lush flavors of green strawberry, golden apple, and citrus, with a touch of honeycomb. Its creamy texture, combined with a mineral backbone, culminates in a clean, lively finish, leaving a lingering citrus peel and savory note. Versatile and refined, this exquisite wine is a perfect match for seafood, creamy cheeses, or rich pasta dishes.

2019 Trinity Rouge

Syrah 43%, Grenache 28%, Mourvèdre 22% & Counoise 7%

This seventh vintage of Trinity Rouge is crafted from Estate-grown traditional Southern Rhône red varieties, then meticulously aged for 22 months in French oak, followed by an additional 30 months in bottle to achieve perfect harmony. This blend showcases an inky red core with a purple hue. On the nose, enticing aromas of brambly black fruit, cracked pepper, delicate lavender, and hints of smoked meats create a complex bouquet that draws you in. The palate reveals vibrant flavors of boysenberries, ripe plums, and allspice, gracefully balanced with chalky tannins and a long, lingering finish. Its elegant structure makes it a standout now, yet its aging potential promises even greater rewards. This would be wonderfully paired with rich, flavorful dishes like grilled lamb, sautéed wild mushrooms, and game meats.

2018 Trinity Rouge

Syrah 41%, Grenache 32%, Mourvèdre 21% & Counoise 6%

This wine showcases a dark red center with a purple hue and semi-opaque core. The aromas captivate with notes of huckleberries, rose petals, pomegranate, and dark cacao intertwined with subtle earthy undertones of graphite and delicate spices. On the palate, this wine strikes a perfect balance of bright red berry flavors, enhanced by hints of dried herbs and a touch of leather. The acidity keeps the wine lively, while soft mineral notes and a hint of tobacco lead to a smooth, lingering finish. This elegant and approachable wine is ideal for pairing with grilled meats, savory dishes or a charcuterie board, offering a versatile and unforgettable experience for any occasion.

2014 Trinity Rouge

Syrah 45%, Grenache 29%, Mourvèdre 16% & Counoise 10%

This vintage offers a captivating balance of savory depth and dark fruit. Aromas of fig compote and a touch of new leather mingle with earthy undertones of savory herbs and graphite. The palate is structured and smooth, with fine tannins and layers of dark fruit complemented by subtle hints of olive tapenade and spice. Its velvety texture supports a long, elegant finish, where richness and mineral complexity linger beautifully. A sophisticated wine that pairs beautifully with grilled duck, braised dishes such as beef bourguignon, or salty hard cheeses.

2013 Trinity Rouge

Syrah 46%, Grenache 36%, Mourvèdre 12% & Counoise 6%

This wine exudes richness and depth, with a garnet color that hints at its aged complexity. Aromas of dried blackberries and plums are complemented by intriguing notes of leather, tobacco, and baking spices. On the palate, this satin textured wine offers smooth tannins and a perfect balance of fruit compote, black pepper, and savory herbs. Layers of dried anise, mission figs and graphite add sophistication, while the velvety finish lingers. Ideal for pairing with hearty dishes, this is a must-have for collectors and connoisseurs alike.