

# TRUCHARD VINEYARDS



## 1991 Cabernet Sauvignon

- Vintage Specifics:** Patience was a virtue in 1991 as the harvest was almost a full month behind the 1990 harvest. The growing season was very long and cool allowing for slow, even ripening throughout. The resultant wine has excellent intensity with subtle tannins providing structure and a good acid balance to ensure a long life in the bottle. The 1991 vintage should take its place in an excellent streak of vintages beginning with 1990.
- Vineyard:** 90.5% Cabernet Sauvignon - Estate Grown (crest of hilltop, rocky soils)  
9.5% Cabernet Franc - Estate Grown (west-facing hillsides)
- Harvest:** October - November 7, 1991  
Sugar at Harvest: 23.4 avg.
- Fermentation:** Pasteur Red Yeast, temperature peak to 88°F then to 78°F to dryness. Pumpovers 2X per day. Maceration: average of 17 days
- Aging:** 20 months in 60 gallon French Oak, 40% new wood  
Coopers: Seguin Moreau, Mercier, Vicard  
Rackings every 3 - 4 months
- Wine Analysis:** Alcohol 13.3%  
pH = 3.54  
TA = 5.9 g/l
- Tasting Notes:** The fruit for this Cabernet Sauvignon, including Cabernet Franc, is typically dark in color, with deep, full flavors tending toward plum and blueberry with cedar and spice. The 1991 vintage is true to form, with concentrated aromas of blackberry, plum, blueberry fruit followed by chocolate, cocoa, and cassis. The core of fruit is balanced by vanillin oak and firm, chewey tannins. The 1991 vintage has the combination of fruit, tannin, and acidity to age very well long term.
- Release date: October 1994  
Cases Produced: 1574 cases  
Bottle Price: \$18

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