

TRUCHARD VINEYARDS



1992 Pinot Noir

Vintage Specifics: The 1992 vintage was an exceptional one for this finicky variety at the Truchard ranch. Slightly lower yields together with ideal weather down the stretch produced wines of impressive concentration, structure and above average acidity - all of which should bode well for the ageability of the vintage.

Vineyard: Four separate clonal selections are used in our estate Pinot Noir: Two "Martini" clones (#13 and 15), the "Pommard" clone (#5, a more recent import from France) and the "Swan" selection. Together, they provide an element of aromatic fruit, spice or structure to the blend.

Harvest: August 26 - September 1
23.2 - 24.5 °Brix
8.1g/l average TA
3.40 average pH

Fermentation: All gently destemmed and crushed to open top fermenters with 20% whole berries. Inoculated with Assmannshausen Yeast. Punch downs 2X per day, temperature peak to 88°F. 7 day maceration, pressed to tank for settling and then to barrel for completion of malolactic fermentation.

Aging: The wine was aged for 10 months in French oak (33% new). The burgundy cooperages of Francois Freres, Gillet, and Billon combine to add complexity to the wine.

Wine Analysis: 13.2 % alcohol
3.78 pH
6.1 g/l titrateable acidity

Tasting Notes: The 1992 Truchard Pinot Noir shows the charm of previous vintages, and, as with every vintage of Pinot Noir, its own unique personality. Aromas of brambly blackberry, anise, red licorice, chocolate, and plum are followed by flavors of cinnamon spice, coffee, and lingering blackberry that focuses the long finish.

Release date: July 1994
Cases Produced: 1646 cases
Bottle Price: \$18

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