

TRUCHARD VINEYARDS

1993 Cabernet Sauvignon

Vintage Specifics: The 1993 vintage was cool throughout the summer and then a warm September bringing our Cabernet to full ripeness.

Vineyard: 94.4% Cabernet Sauvignon - Estate Grown (crest of hilltop, rocky soils)
3.6% Cabernet Franc - Estate Grown (west-facing hillsides)

Harvest: September 25 - October 5
Sugar at Harvest: 23.8 avg.

Fermentation: Pasteur Red Yeast, temperature peak to 88°F then to 78°F to dryness. Pumpovers 2X per day. Maceration: average of 25 days

Aging: 20 months in 60 gallon French Oak, 45% new wood
Coopers: Seguin Moreau, Mercier, Vicard
Rackings every 3 - 4 months

Wine Analysis: Alcohol 13.5%
pH = 3.68
TA = 5.5 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.

Release date: TBA August 1, 1996
Cases Produced: 1470 cases
Retail price: \$22 bottle

Truchard Vineyards
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