TRUCHARD VINEYARDS



1996 Zinfandel

Vintage Specifics: The one-acre vineyard, from which our 1996 Zinfandel comes, is

in the "Highlands" of the Truchard Vineyard in red soils composed of volcanic ash. The porous soils and northern Carneros climate have combine to produce a distinctive Zin with exceptional intensity. In 1996, the grapes came to full ripeness with a blast of

heat the first week of October.

Harvest: October 16

22.9 °Brix 8.9 g/I TA 3.56 pH

Fermentation: The grapes were gently crushed and destemmed followed by

fermentation with Pasteur Red yeast.

Aging: The wine was bottled in August 1997, after 10 months aging in

French (60%) and American (40%) oak. 15% of the barrels were

new.

Wine Analysis: 13.5 % alcohol

3.78 pH

6.2 g/l titrateable acidity

Tasting Notes: Cedar, mint, and jammy fruit in the aromas, with big, rich Zin fruit

and spicy pepper. The wine finishes with focused blackberry/plum

fruit and lingering black pepper and spice.

Release date: February 1, 1998 Cases Produced: 637 cases

Bottle Price: \$18