

TRUCHARD VINEYARDS



1999 Zinfandel

- Vintage:** 1999 was a cool, late vintage that produced top quality fruit. Cold springtime conditions delayed flowering, but did not significantly affect yields. Continued cool weather throughout the summer months allowed for slow, even ripening and excellent flavor development. The resulting wines have intense aromas, rich flavors, and impressive structure.
- Vineyard:** Zinfandel is located on a small isolated parcel in the "Highlands" area of the Truchard Estate Vineyard. The vines are 9 years old, and grow in red soils composed of volcanic ash. The porous soil and northern Carneros climate combine to produce an exceptionally intense Zin, with unique fruit and spice components.
- Harvest:** October 7 • 24.2 °Brix • 3.50 pH • 7.9 g/l TA
- Winemaking:** The grapes were gently destemmed and crushed, then inoculated with Pasteur Red yeast. The fermentation was pumped-over twice daily, with the temperature peaking at 88° F. After 14 days of maceration the lot was pressed, and the wine allowed to settle in tank for 24 hours before going into barrel. This wine was aged in both French (60%) and American oak (40%) for 10 months; 25% of these barrels were new. The wine was racked only one time before being bottled in August of 2000. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.
- Wine Analysis:** 14.1 % alcohol • 3.73 pH • 6.4 g/l TA
- Tasting Notes:** Exotic aromas of boysenberry, raspberry, and plum; perfumed with anise, cedar, and mint. Bright flavors of cherry jam, red currant, cranberry, and sweet vanilla are layered throughout the mouth. Subtle tannins lift the palate and provide a long peppery finish.
- Release date:** February 1, 2001
- Cases Produced:** 422 cases
- Bottle Price:** \$28.00

3234 OLD SONOMA ROAD NAPA, CA 94559
TEL 707-253-7153 707-252-8864 FAX 707-253-7234