



Truchard Vineyards

2000 Syrah

- Vintage:** The 2000 vintage was another long, late harvest. Excellent springtime conditions resulted in good berry set and above average yields. Moderate summer temperatures allowed the fruit to mature slowly, and develop intense flavors. The wines from this vintage have powerful aromas, rich palates, and outstanding acid/tannin balance.
- Vineyard:** There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the “Highlands” region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 3 - 10 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhone.
- Harvest:** September 25 - October 16 • 24.6 °Brix • 3.62 pH • 7.1 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 30% of these barrels were new. Rackings occurred every 4 months until bottling in August of 2001. This wine is drinkable upon release, but will soften and develop further complexity over the next 10 - 15 years.
- Wine Analysis:** 13.9 % alcohol • 3.74 pH • 6.5 g/l TA
- Tasting Notes:** Floral aromas of Bing cherry, cassis, and white pepper; highlighted with notes of cocoa, cedar, and sweet vanilla. The mouth is packed with intense flavors of red currants, blackberry, plum jam, and black pepper. Chewy tannins coat the palate, and provide a lingering finish of fruit, mineral, and spice.
- Release Date:** April 1, 2002
Bottle Price: \$28.00