



Truchard Vineyards

2001 Chardonnay

- Vintage:** The 2001 vintage was an outstanding harvest. Erratic springtime weather before and during bloom resulted in below average yields. Moderate temperatures throughout the summer allowed for excellent flavor development and fully mature fruit. The wines from this vintage have intense aromas, rich flavors, and balanced acidity.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 5 - 27 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperatures - conditions that make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with tropical fruit characteristics and a unique spicy element.
- Harvest:** September 13 - October 10 • 24.4 °Brix • 3.40 pH • 6.6 g/L TA
- Winemaking:** All of the fruit was whole cluster pressed, this technique produces a full-bodied wine with delicate structure. Our Chardonnay is 100% barrel fermented in French oak (33% new) using various yeast strains. After fermentation the wine remains in barrel on the lees (*sur lie*) for 10 months. A partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees (*battonage*) gives added complexity and richness.
- Wine Analysis:** 14.1% alcohol • 3.38 pH • 6.5 g/l TA
- Tasting Notes:** An elegant nose of tropical fruit, citrus blossom, and green apple; highlighted with vanilla, hazelnut and spice. The mouth is creamy - full of fresh pear, lemon zest, honey, and fig. Firm acidity provides a crisp, lingering finish of lime, mineral, and toasted oak.
- Release Date:** May 1, 2003
Bottle Price: \$30.00