



2001 Chardonnay Botrytis

- 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:** This is the first ever dessert wine by Truchard Vineyards. This wine was made from Chardonnay that was left to hang on the vine until late October. Ideal conditions of high humidity and moderate temperatures allowed for the growth of *botrytis cinera*, an unusual mold that can grow on the grape clusters. Botrytis causes the fruit to dehydrate and become extremely sweet, it also produces unique aromas and flavors. It is rare and highly prized when making a “late harvest” wine; for this reason Botrytis is often referred to as the “noble rot”.
- Harvest:** October 23 • 38.0 °Brix • 3.35 pH • 8.5 g/L TA
- Winemaking:** All of the fruit was whole cluster pressed. The fermentation was carried out in French oak barrels (25%) new, using a special Sauterne yeast. The fermentation was halted when the proper balance of sugar and alcohol was achieved. The wine was aged in barrels for 10 months and bottled in August 2002.
- Wine Analysis:** 17.0 °Brix • 11.0% alcohol • 3.25 pH • 9.2 g/l TA
- Tasting Notes:** A floral nose of dried apricots, honeysuckle, and tropical fruit. The mouth is sweet and viscous - with the flavors of ripe pear, spiced baked apple, and honey. Bright acidity allows for a clean, crisp finish of citrus and peach.
- Release Date:** January 1, 2003
Cases Produced: 220 cases of 375ml bottles
Bottle Price: \$25.00