



2001 Roussanne

- 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 white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.
- Harvest:** October 1 & 2 • 24.3 °Brix • 3.43 pH • 6.7 g/L TA
- Winemaking:** All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees (*sur lie*) for 6 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. This wine was bottled in May 2002.
- Wine Analysis:** 14.1% alcohol • 3.50 pH • 6.3 g/l TA
- Tasting Notes:** Delicate aromas of lemon zest, pineapple, and wildflower honey; accented with honeysuckle and vanilla. The mouth has a creamy texture, with flavors of fresh pear, citrus, and melon. Firm acidity provides a bright finish of mineral and spice.
- Release Date:** August 1, 2002
Cases Produced: 771
Bottle Price: \$25.00