



# Truchard Vineyards

## 2001 Syrah

- 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 beautiful tannin structure.
- 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 4 - 11 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 29 - October 13 • 24.7 °Brix • 3.65 pH • 7.0 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 2002. This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 15 years.
- Wine Analysis:** 14.3 % alcohol • 3.71 pH • 6.6 g/l TA
- Tasting Notes:** A powerful nose of blackberry, black cherry, and white pepper; accented with sweet vanilla and subtle earthiness. The mouth is filled with bright flavors of cassis, red currants, and blackberry jam; ending with a touch of mineral and cracked black pepper. Round tannins provide an opulent finish of fruit and spice.
- Release Date:** April 1, 2004  
**Bottle Price:** \$28.00