

2001 Tempranillo

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, beautiful tannin structure.

Vineyard: Tempranillo is the noble grape of Spain. It is the predominant varietal in the wines from the famous Rioja region, where it is sometimes blended with Garnacha (Grenache), Graciano, and Mazuelo (Carignan). In 1998 two acres of Tempranillo were planted on an isolated knoll in the southern part of the Truchard Estate Vineyard. The vines grow in volcanic soils and benefit from the cool Carneros temperatures. Tempranillo makes a unique, spicy wine, with deep purple color, lush texture, and firm acidity. It is a wonderful food wine.

Harvest: October 17 • 24.7 °Brix • 3.75 pH • 7.0 g/L TA

Winemaking: The fruit was gently destemmed and crushed into an open top fermenter with approximately 20% whole berries. The tank was inoculated with Pasteur Red yeast and punched down twice daily throughout the fermentation. The temperature peaked at 88° F. After 14 days of maceration, the lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (85%) and American (15%) oak; 25% of these barrels were new. The wine was racked only one time before being bottled in August 2002. This wine is 100% Tempranillo. It is very approachable right now, but will reward careful cellaring for the next 7 - 10 years.

Wine Analysis: 14.1% alcohol • 3.78 pH • 6.7 g/l TA

Tasting Notes: A complex nose of cherry, red currants, and plum; highlighted with tea and cedar. The mouth is rich: filled with ripe flavors of cassis, cranberry, and sweet vanilla. Chalky tannins focus the palate and give the wine a lingering finish of fruit and spice.

Release Date: June 1, 2004

Cases Produced: 571

Bottle Price: \$25.00