

# 2001 Zinfandel

- 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:** There are only 4 acres of Zinfandel planted on the Truchard Estate Vineyard. One acre is in the northern “Highlands” region, and three acres are located at the southern end of the vineyard. The vines range from 4 to 11 years old and grow on steep hillsides composed of volcanic rock and ash. The porous soils and cooler Carneros climate combine to produce an exceptionally intense Zin, with unique fruit and spice components.
- Harvest:** October 1 & 2 • 24.5 °Brix • 3.61 pH • 7.9 g/L TA
- Winemaking:** The grapes were gently destemmed and crushed, then inoculated with Pasteur Red yeast. The fermentations were pumped-over twice daily, with the temperature peaking at 88° F. After 14 days of maceration both lots were pressed, and the wine allowed to settle in tank for 24 hours before going to barrel. This wine was aged in both French (60%) and American oak (40%) for 10 months; 35% of these barrels were new. The wine was racked only one time before being bottled in August of 2002. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.
- Wine Analysis:** 14.1% alcohol • 3.79 pH • 6.5 g/l TA
- Tasting Notes:** Exotic aromas of boysenberry, black cherry, and ripe plum; perfumed with anise, cedar, and mint. The mouth is filled with bright, jammy flavors of cranberry and cassis, followed by sweet vanilla. Firm, but velvety tannins lift the palate and provide a long peppery finish.
- Release Date:** June 1, 2003  
**Bottle Price:** \$25.00