



# Truchard Vineyards

## 2002 Chardonnay

- Vintage:** The 2002 vintage was another outstanding harvest. Excellent springtime conditions resulted in good berry set and average yields. Cooler summer temperatures allowed for extended “hang-time”. Warmer weather in late summer brought the fruit to full maturity. The wines from this vintage have intense aromas, ripe flavors, and firm acidity.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 6 - 28 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperatures - conditions that make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with tropical fruit characteristics and a unique spicy element.
- Harvest:** September 16 - October 3 • 24.3 °Brix • 3.39 pH • 6.8 g/L TA
- Winemaking:** All of the fruit was whole cluster pressed, this technique produces a full-bodied wine with delicate structure. Our Chardonnay is 100% barrel fermented in French oak (33% new) using various yeast strains. After fermentation the wine remains in barrel on the lees (*sur lie*) for 10 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.
- Wine Analysis:** 14.1% alcohol • 3.35 pH • 6.6 g/l TA
- Tasting Notes:** Floral aromas of tropical fruit, fresh pear, and apple blossom; perfumed with honeysuckle, hazelnut and spice. The mouth is rich and creamy - filled with flavors of Meyer lemon, baked apple, honey, and fig. Balanced acidity provides a lingering finish of citrus, mineral, and vanilla.
- Release Date:** August 1, 2004  
**Bottle Price:** \$28.00