

Truchard Vineyards



2002 Zinfandel

- 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 excellent balance.
- 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 5 to 12 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:** November 1 - 4 • 24.6 °Brix • 3.58 pH • 7.8 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 2003. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.
- Wine Analysis:** 14.1% alcohol • 3.72 pH • 6.6 g/l TA
- Tasting Notes:** A spicy nose of black cherry, boysenberry, and plum; perfumed with anise, cedar, and mint. The mouth is filled with bright, jammy flavors of cranberry, cherry, and cassis; followed by sweet vanilla. Ripe tannins and firm acidity focus the palate and provide a long peppery finish.
- Release Date:** April 1, 2005
Bottle Price: \$25.00