



2003 Chardonnay

- Vintage:** The 2003 vintage was an exceptional harvest. Unusually high springtime temperatures affected berry set; on average yields were down 20%. Normal summer temperatures allowed the small crop to ripen and easily reach full maturity. The wines from this vintage are extremely intense, with powerful aromas, rich flavors, and firm acidity.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 7 - 29 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 23 - October 2 • 24.6 °Brix • 3.29 pH • 6.9 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 • 3.32 pH • 6.5 g/l TA
- Tasting Notes:** A floral nose of tropical fruit, fresh pear, and lemon zest; highlighted with honeysuckle, vanilla, and spice. The mouth is creamy - filled with intense flavors of Eureka lemon, apple, honey, and fig. Bright acidity provides a lengthy finish of citrus, mineral, and toasted oak.
- Release Date:** June 1, 2005
Cases Produced: 1059
Bottle Price: \$30.00