



Truchard Vineyards

2003 Syrah

- 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:** There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the "Highlands" region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 6 - 13 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhone.
- Harvest:** October 3 - 27 • 24.8 °Brix • 3.63 pH • 7.0g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 30% of these barrels were new. Rackings occurred every 4 months until bottling in August of 2004. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.
- Wine Analysis:** 14.3 % alcohol • 3.73 pH • 6.5 g/l TA
- Tasting Notes:** Jammy aromas of cassis, plum, and blackberry; with hints of vanilla and white pepper. The mouth is packed with flavors of black cherry and red currants; followed by mineral, earth, and cracked black pepper. Ripe tannins provide an opulent finish of fruit and spice.
- Release Date:** February 1, 2007
Cases Produced: 2110
Bottle Price: \$28.00