

Truchard Vineyards



2003 Zinfandel

- 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 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 6 to 13 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 3 - 14 • 24.7 °Brix • 3.55 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 2004. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.
- Wine Analysis:** 14.2% alcohol • 3.70 pH • 6.6 g/l TA
- Tasting Notes:** A rich, spicy nose of black cherry, plum, and boysenberry; highlighted with cedar and mint. The mouth has bright, jammy flavors of ripe berries, cassis, and sweet vanilla. Round tannins and firm acidity and provide a lengthy finish of black pepper and red fruits.
- Release Date:** January 1, 2007
Cases Produced: 1485
Bottle Price: \$25.00

