



## Truchard Vineyards

# 2004 Cabernet Franc

- Vintage:** The 2004 vintage was nearly identical to the exceptional 2003 harvest. A dry spring with unusually high temperatures affected berry set and reduced yields by about 15%. Warmer summer temperatures easily ripened the small crop and led to an early harvest. 2004 produced big, powerful wines with rich aromas, ripe flavors, and excellent structure.
- Vineyard:** The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 380 acres of hills and valleys, which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Franc is planted in several different sites - on steep southwest-facing hillsides. The vines range from 8 to 22 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Sauvignon which grows on adjacent blocks is blended in to provide firmness, complexity, and added age ability.
- Harvest:** Sept. 15 – Oct. 4 • 24.5 °Brix • 3.55 pH • 6.7 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Each fermentation was pumped-over twice daily, with the temperature peaking at 90° F. The lots were pressed after 14 days of maceration. The wine was aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2006. The final blend is 93% Cabernet Franc and 7% Cabernet Sauvignon. This wine is drinkable upon release, but will continue to develop over the next 10 - 15 years.
- Wine Analysis:** 14.2% alcohol • 3.62 pH • 6.0 g/l TA
- Tasting Notes:** Rich aromas of blueberry, cherry preserves, and cassis; highlighted with cedar and sweet vanilla. The mouth is layered with flavors of ripe plum, red currant, and plum. Velvety tannins fill the palate and provide a lengthy finish of dried red fruit and spice.
- Release Date:** February 1, 2008  
**Cases Produced:** 529 cases  
**Bottle Price:** \$28.00