



Truchard Vineyards

2005 Petit Verdot

- Vintage:** Near perfect conditions throughout the spring of 2005 resulted in excellent berry set and a very large crop. Mild summer temperatures gradually ripened the fruit, allowing for extremely long “hang time”. The 2005 vintage produced elegant wines, with intense aromas, rich flavors, and beautiful structure.
- Vineyard:** Petit Verdot is considered one of the five “Bordeaux” varieties. This thick-skinned, late ripening grape produces a very dark, tannic, and fragrant wine. It has traditionally been used as a blender (to add color and structure) in Bordeaux wines, primarily in the southern Médoc. In 2000, one acre of Petit Verdot was planted in an isolated valley on the Truchard Estate Vineyard. The vines grow in a light sandstone soil on a steep hillside. In the cooler Carneros climate these grapes ripen slowly, allowing for maximum flavor development. The resulting wine is dark purple, with floral aromas, and an intense fruity flavor.
- Harvest:** November 5th • 24.7 °Brix • 3.48 pH • 6.8 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters, then inoculated with Pasteur Red yeast. The fermentation was punched down twice daily, with the temperature peaking at 90° F. The wine was pressed after 14 days of maceration and aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2007. This wine is drinkable now, but has the structure and intensity to evolve over the next 7 – 10 years.
- Wine Analysis:** 14.2% alcohol • 3.56 pH • 5.9 g/l TA
- Tasting Notes:** Rich aromas of violet, blueberry, and ripe plum; with hints of cedar, tobacco, and vanilla. The mouth is smooth – full of black cherry, cranberry, and cassis. Round tannins fill out the palate and provide an long finish of fruit and spice.
- Release Date:** September 1, 2008
Cases Produced: 148 cases
Bottle Price: \$35.00