

2005 Roussanne

- 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 bright acidity.
- Vineyard: This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.
- Harvest: Sept. 18 - Oct. 6 • 24.3 °Brix • 3.42 pH • 6.7 g/L TA
- Winemaking: All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees (*sur lie*) for 6 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. This wine was bottled in May 2005.
- Wine Analysis: 14.1% alcohol • 3.45 pH • 6.6 g/l TA
- Tasting Notes: Floral aromas of Meyer lemon and wildflower honey; highlighted with pineapple and honeysuckle. The mouth has rich flavors of honeydew melon, nectarine, and fresh pear. Bright acidity provides a crisp finish of citrus, mineral, and spice.
- Release Date: April 1, 2007
Cases Produced: 764 cases
Bottle Price: \$20.00