



Truchard Vineyards

2005 Syrah

- 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:** 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 8 - 15 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:** Oct. 3 – Nov. 5 • 24.6 °Brix • 3.60 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 2006. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.
- Wine Analysis:** 14.3 % alcohol • 3.75 pH • 6.5 g/l TA
- Tasting Notes:** Floral aromas of ripe plum, cassis, and blackberry; highlighted with vanilla, earth, and white pepper. The mouth is rich - layered with flavors of black cherry, berry jam, and red currants; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.
- Release Date:** September 1, 2008
Cases Produced: 2629
Bottle Price: \$28.00

