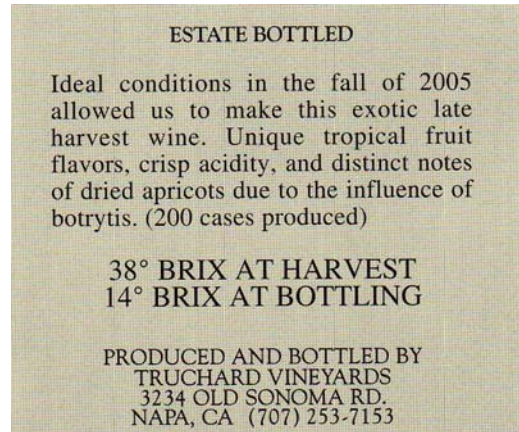
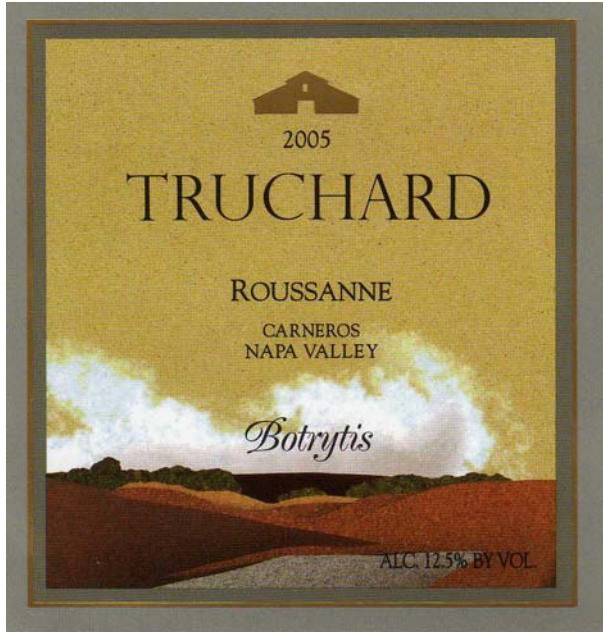


Truchard Vineyards

2005 Roussanne *Botrytis*



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 exotic dessert wine was made from Roussanne that was left to hang on the vine until mid November. Ideal conditions of high humidity and moderate temperatures allowed for the growth of *botrytis cinera*, an unusual mold that can grow on the grape clusters. Botrytis causes the fruit to dehydrate and become extremely sweet, it also produces unique aromas and flavors. It is rare and highly prized when making a “late harvest” wine; for this reason Botrytis is often referred to as the “noble rot”.

Harvest: November 16 • 38.0 °Brix • 3.50 pH • 8.5 g/L TA

Winemaking: All of the fruit was whole cluster pressed. The fermentation was carried out in French oak barrels (25%) new, using a special Sauterne yeast. The fermentation was halted when the proper balance of sugar and alcohol was achieved. The wine was aged in barrels for 10 months and bottled in August 2006.

Winemaking: 14.0 °Brix • 12.5% alcohol • 3.35 pH • 9.8 g/l TA

Tasting Notes: A floral nose of dried apricots, mango, and honeysuckle. The mouth is bright and viscous - with the flavors of ripe pear, nectarine, and wild flower honey. Firm acidity provides a clean, crisp finish of citrus and peach.

Release Date - February 1, 2007