



## Truchard Vineyards

### 2005 Zinfandel

- 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 only 4 acres of Zinfandel planted on the Truchard Estate Vineyard. One acre is in the northern “Highlands” region, and three acres are located at the southern end of the vineyard. The vines range from 8 to 15 years old and grow on steep hillsides composed of volcanic rock and ash. The porous soils and cooler Carneros climate combine to produce an exceptionally intense Zin, with unique fruit and spice components.
- Harvest:** October 13 - 17 • 24.5 °Brix • 3.55 pH • 7.9 g/L TA
- Winemaking:** The grapes were gently destemmed and crushed, then inoculated with Pasteur Red yeast. The fermentations were pumped-over twice daily, with the temperature peaking at 88° F. After 14 days of maceration both lots were pressed, and the wine allowed to settle in tank for 24 hours before going to barrel. This wine was aged in both French (60%) and American oak (40%) for 10 months; 35% of these barrels were new. The wine was racked only one time before being bottled in August of 2006. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.
- Wine Analysis:** 14.2% alcohol • 3.72 pH • 6.8 g/l TA
- Tasting Notes:** A rich, spicy nose of black cherry, cranberry and boysenberry; with a touch of cedar and mint. The mouth has bright jammy flavors of cassis, plum, ripe berries, and sweet vanilla. Round tannins and firm acidity provide a long, delicate finish of black pepper and red fruits.
- Release Date:** February 1, 2008
- Cases Produced:** 1252 cases
- Bottle Price:** \$25.00