



Truchard Vineyards

2006 Cabernet Franc

- Vintage:** After record winter rains, a dry spring allowed for good berry set and an average crop. Normal summer conditions slowly brought the fruit to maturity. The 2006 vintage produced fruity wines with bright aromas, intense flavors, and great structure.
- Vineyard:** The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 380 acres of hills and valleys, which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Franc is planted in several different sites - on steep southwest-facing hillsides. The vines range from 10 to 24 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Sauvignon which grows on adjacent blocks is blended in to provide firmness, complexity, and added age ability.
- Harvest:** Oct. 19 – Nov. 4 • 24.6 °Brix • 3.55 pH • 6.7 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Each fermentation was pumped-over twice daily, with the temperature peaking at 90° F. The lots were pressed after 14 days of maceration. The wine was aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2008. The final blend is 95% Cabernet Franc and 5% Cabernet Sauvignon. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.
- Wine Analysis:** 14.2% alcohol • 3.64 pH • 6.0 g/l TA
- Tasting Notes:** A beautiful nose of blueberry, blackberry and red currants; with a touch of cedar and sweet vanilla. The mouth is rich - with jammy flavors of cassis, cocoa, plum, and cherry. Velvety tannins fill the palate and provide a lengthy finish of dried red fruit and spice.
- Release Date:** November 1, 2009
Cases Produced: 254 cases
Bottle Price: \$28.00