



Truchard Vineyards

2006 Petit Verdot

- 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:** Petit Verdot is considered one of the five “Bordeaux” varieties. This thick-skinned, late ripening grape produces a very dark, tannic, and fragrant wine. It has traditionally been used as a blender (to add color and structure) in Bordeaux wines, primarily in the southern Médoc. In 2000, one acre of Petit Verdot was planted in an isolated valley on the Truchard Estate Vineyard. The vines grow in a light sandstone soil on a steep hillside. In the cooler Carneros climate these grapes ripen slowly, allowing for maximum flavor development. The resulting wine is dark purple, with floral aromas, and an intense fruity flavor.
- Harvest:** November 7 • 24.4 °Brix • 3.47 pH • 6.7 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters, then inoculated with Pasteur Red yeast. The fermentation was punched down twice daily, with the temperature peaking at 90° F. The wine was pressed after 14 days of maceration and aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2008. This wine is drinkable now, but has the structure and intensity to evolve over the next 7 – 10 years.
- Wine Analysis:** 14.2% alcohol • 3.61 pH • 6.0 g/l TA
- Tasting Notes:** Rich aromas of violet, blueberry, and black cherry; highlighted with cedar, tobacco, and vanilla. The mouth is layered with flavors of plum jam, cranberry, and cassis. Round, ripe tannins fill out the palate and provide a long finish of fruit and spice.
- Release Date:** November 1, 2009
Cases Produced: 175 cases
Bottle Price: \$35.00