



Truchard Vineyards

2006 Pinot Noir

- 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:** Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two “Martini” clones, the “Pommard” clone, the “Swan” clone; and several new selections from France - Dijon 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 10 - 32 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.
- Harvest:** Sept. 14 – Oct. 2 • 24.5 °Brix • 3.41 pH • 7.1 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after “cold soaking” for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put to barrel. This wine was aged for 10 months in French oak (35% new), and bottled in August of 2007. It is ready for immediate drinking, but will reward careful cellaring for the next 7 - 10 years.
- Wine Analysis:** 14.1% alcohol • 3.64 pH • 6.2 g/l TA
- Tasting Notes:** Rich, smoky aromas of plum, wild strawberry, and rhubarb; accented with subtle notes of citrus blossom and tea. The mouth is silky-smooth, with flavors of cranberry, black cherry, and sweet vanilla. Bright acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.
- Release Date:** February 1, 2009
Cases Produced: 4503 cases
Bottle Price: \$35.00