



## Truchard Vineyards

# 2006 Roussanne

- 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 acidity.
- Vineyard:** This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.
- Harvest:** October 17 - 19 • 24.4 °Brix • 3.40 pH • 6.9 g/L TA
- Winemaking:** All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees (*sur lie*) for 6 months. A partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees (*battonage*) gives added complexity and richness. This wine was bottled in May 2006.
- Wine Analysis:** 14.1% alcohol • 3.44 pH • 6.7 g/l TA
- Tasting Notes:** Rich aromas of green apple, honeydew melon, and lychee fruit; highlighted with pineapple and vanilla. The mouth has subtle flavors of nectarine, peach and fresh pear. Bright acidity provides a crisp finish of citrus, mineral, and spice.
- Release Date:** November 1, 2007  
**Cases Produced:** 926 cases  
**Bottle Price:** \$20.00