



Truchard Vineyards

2006 Syrah

- 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:** There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the “Highlands” region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 8 - 15 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhone.
- Harvest:** Oct. 3 – Nov. 5 • 24.6 °Brix • 3.60 pH • 7.0g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 30% of these barrels were new. Rackings occurred every 4 months until bottling in August of 2006. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.
- Wine Analysis:** 14.3 % alcohol • 3.75 pH • 6.5 g/l TA
- Tasting Notes:** Floral aromas of ripe plum, cassis, and blackberry; highlighted with vanilla, earth, and white pepper. The mouth is rich - layered with flavors of black cherry, berry jam, and red currants; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.
- Release Date:** February 1, 2009
Cases Produced: 1652
Bottle Price: \$28.00