



Truchard Vineyards

2006 Tempranillo

- 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:** Tempranillo is the noble grape of Spain. It is the predominant varietal in the wines from the famous Rioja region, where it is sometimes blended with Garnacha (Grenache), Graciano, and Mazuelo (Carignan). In 1998 two acres of Tempranillo were planted on an isolated knoll in the southern part of the Truchard Estate Vineyard. The vines grow in volcanic soils and benefit from the cool Carneros temperatures. Tempranillo makes a unique, spicy wine, with deep purple color, lush texture, and firm acidity. It is a wonderful food wine.
- Harvest:** October 31 • 24.6 °Brix • 3.70 pH • 7.2 g/L TA
- Winemaking:** The fruit was gently destemmed and crushed into an open top fermenter with approximately 20% whole berries. The tank was inoculated with Pasteur Red yeast and punched down twice daily throughout the fermentation. The temperature peaked at 88° F. After 14 days of maceration, the lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (85%) and American (15%) oak; 25% of these barrels were new. The wine was racked only one time before being bottled in August 2007. This wine is 100% Tempranillo. It is very approachable right now, but will reward careful cellaring for the next 7 - 10 years.
- Wine Analysis:** 14.1% alcohol • 3.81 pH • 6.4 g/l TA
- Tasting Notes:** Rich aromas of cassis, wild blueberry, and plum; with hints of black tea, tobacco, and cedar. The mouth is layered with flavors of red currants, cherry jam, and sweet vanilla. Chalky tannins focus the palate and provide a delicate finish of red fruit, mineral and spice.
- Release Date:** May 1, 2010
Cases Produced: 392 cases
Bottle Price: \$25.00