



Truchard Vineyards

2006 Roussanne Botrytis

- 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 exotic dessert wine was made from Roussanne that was left to hang on the vine until mid November. Ideal conditions of high humidity and moderate temperatures allowed for the growth of *botrytis cinera*, an unusual mold that can grow on the grape clusters. Botrytis causes the fruit to dehydrate and become extremely sweet, it also produces unique aromas and flavors. It is rare and highly prized when making a “late harvest” wine; for this reason Botrytis is often referred to as the “noble rot”.
- Harvest:** November 15 • 38.0 °Brix • 3.58 pH • 8.3 g/L TA
- Winemaking:** All of the fruit was whole cluster pressed. The fermentation was carried out in French oak barrels (25%) new, using a special Sauterne yeast. The fermentation was halted when the proper balance of sugar and alcohol was achieved. The wine was aged in barrels for 10 months and bottled in August 2007.
- Wine Analysis:** 14.0 °Brix • 12.5% alcohol • 3.40 pH • 9.6 g/l TA
- Tasting Notes:** Floral aromas of dried apricots, mango, and honeysuckle. The mouth is layered with intense flavors of nectarine, pear, Meyer lemon, and wild flower honey. Firm acidity provides a crisp finish of citrus and peach.
- Release Date:** February 1, 2008
Cases Produced: 266 cases of 375ml bottles
Bottle Price: \$35.00