



Truchard Vineyards

2006 Zinfandel

- 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 only 4 acres of Zinfandel planted on the Truchard Estate Vineyard. One acre is in the northern “Highlands” region, and three acres are located at the southern end of the vineyard. The vines range from 9 to 16 years old and grow on steep hillsides composed of volcanic rock and ash. The porous soils and cooler Carneros climate combine to produce an exceptionally intense Zin, with unique fruit and spice components.
- Harvest:** October 24 - 26 • 24.8 °Brix • 3.58 pH • 7.9 g/L TA
- Winemaking:** The grapes were gently destemmed and crushed, then inoculated with Pasteur Red yeast. The fermentations were pumped-over twice daily, with the temperature peaking at 88° F. After 14 days of maceration both lots were pressed, and the wine allowed to settle in tank for 24 hours before going to barrel. This wine was aged in both French (60%) and American oak (40%) for 10 months; 35% of these barrels were new. The wine was racked only one time before being bottled in August of 2007. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.
- Wine Analysis:** 14.5% alcohol • 3.75 pH • 6.6 g/l TA
- Tasting Notes:** An intense nose of black cherry, cranberry and boysenberry; highlighted with cedar, black pepper, and mint. The mouth has ripe jammy flavors of cassis, plum, wild berries, and sweet vanilla. Round tannins and firm acidity provide a long, delicate finish of spice and red fruits.
- Release Date:** February 1, 2009
Cases Produced: 392 cases
Bottle Price: \$25.00