



Truchard Vineyards

2007 Zinfandel

- Vintage:** 2007 was a dry, cool vintage that produced outstanding wines. A dry winter and spring allowed for a good set of exceptionally small berries. Cooler temperatures throughout the growing season slowly brought the lighter crop to full maturity. The wines of 2007 have intense fruit aromas and flavors, complexity, 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 10 to 17 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 8 • 24.6 °Brix • 3.60 pH • 7.7 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 2008. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.
- Wine Analysis:** 14.2% alcohol • 3.78 pH • 6.4 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, 2010
Cases Produced: 831 cases
Bottle Price: \$25.00