



Truchard Vineyards

2008 Petit Verdot



Vintage: 2008 was a challenging vintage that produced wonderful wines. Freezing temperatures in early spring reduced yields by nearly 30%. Moderate temperatures throughout summer and fall easily brought the lighter crop to full maturity. The wines of 2008 have beautiful aromas, intense flavors, and great acidity.

Vineyard: Petit Verdot is considered one of the five “Bordeaux” varieties. This thick-skinned, late ripening grape produces a very dark, tannic, and fragrant wine. It has traditionally been used as a blender (to add color and structure) in Bordeaux wines, primarily in the southern Médoc. In 2000, one acre of Petit Verdot was planted in an isolated valley on the Truchard Estate Vineyard. The vines grow in a light sandstone soil on a steep hillside. In the cooler Carneros climate these grapes ripen slowly, allowing for maximum flavor development. The resulting wine is dark purple, with floral aromas, and an intense fruity flavor.

Harvest: November 7 • 24.4 °Brix • 3.47 pH • 6.7 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed into open top fermenters, then inoculated with Pasteur Red yeast. The fermentation was punched down twice daily, with the temperature peaking at 90° F. The wine was pressed after 14 days of maceration and aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2010. This wine is drinkable now, but has the structure and intensity to evolve over the next 7 – 10 years.

Wine Analysis: 14.2% alcohol • 3.61 pH • 6.0 g/l TA

Tasting Notes: A complex nose of violet, cranberry, and red currants; with hints of cedar and vanilla. The mouth is layered with bright flavors of plum jam, black cherry, and cassis. Round tannins fill out the palate and provide a long finish of fruit and spice.

Release Date: November 1, 2011

Cases Produced: 125 cases