



Truchard Vineyards

2008 Syrah

- 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:** There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the “Highlands” region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 11 - 18 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhone.
- Harvest:** Sept. 10 – Oct. 22 • 24.7 °Brix • 3.60 pH • 7.1 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 30% of these barrels were new. Rackings occurred every 4 months until bottling in August of 2009. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.
- Wine Analysis:** 14.3 % alcohol • 3.73 pH • 6.4 g/l TA
- Tasting Notes:** An intense nose of plum, red currants, and blackberry; accented with vanilla, earth, and white pepper. The mouth is layered with rich flavors of cassis and black cherry jam; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.
- Release Date:** October 1, 2010
Cases Produced: 1035
Bottle Price: \$28.00