



Truchard Vineyards

2009 Chardonnay

- Vintage:** A dry spring allowed for good berry set and an average crop. Normal summer conditions slowly brought the grapes to maturity. Record rains in mid-October forced vintners to quickly pick the ripe fruit that was still in the field. Despite a frantic finish, the 2009 vintage produced fruity wines with intense flavors, great texture, and beautiful balance.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 13 - 35 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperatures - conditions that make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with tropical fruit characteristics and a unique spicy element.
- Harvest:** Sept. 23 - Oct. 17 • 24.4 °Brix • 3.28 pH • 7.1 g/L TA
- Winemaking:** All of the fruit was whole cluster pressed; this technique produces a full-bodied wine with delicate structure. Our Chardonnay is 100% barrel fermented in French oak (33% new) using various yeast strains. After fermentation the wine remains in barrel on the lees (*sur lie*) for 10 months. Partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees (*battonage*) gives added complexity and richness.
- Wine Analysis:** 14.1% alcohol • 3.37 pH • 6.4 g/l TA
- Tasting Notes:** Tropical aromas of Meyer lemon, pineapple, and fresh pear; highlighted with fig, vanilla, and nutmeg. The mouth is creamy; filled with bright flavors of green apple, nectarine, and lime. Firm acidity provides a crisp finish of citrus, mineral, and toasted oak.
- Release Date:** November 1, 2010
Cases Produced: 3261 cases
Bottle Price: \$30.00