



Truchard Vineyards

2009 Pinot Noir

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: Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two “Martini” clones, the “Pommard” clone, the “Swan” clone; and several new selections from France - Dijon 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 13 - 35 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.

Harvest: September 2 – 16 • 24.4 °Brix • 3.37 pH • 7.3 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after “cold soaking” for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put to barrel. This wine was aged for 10 months in French oak (35% new), and bottled in August of 2010. It is ready for immediate drinking, but will gracefully age for the next 10 years.

Wine Analysis: 14.1% alcohol • 3.57 pH • 6.3 g/l TA

Tasting Notes: Rich aromas of black cherry, cranberry, and strawberry; with subtle notes of citrus blossom, tea, and earth. The mouth is silky and round; with flavors of plum, rhubarb, and sweet vanilla. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.

Release Date: March 1, 2012

Cases Produced: 3078 cases

