



Truchard Vineyards

2009 Roussanne

- 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:** This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.
- Harvest:** October 18 – 28 • 24.3 °Brix • 3.47 pH • 6.8 g/L TA
- Winemaking:** All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees (*sur lie*) for 6 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. This wine was bottled in May 2010.
- Wine Analysis:** 14.1% alcohol • 3.54 pH • 6.5 g/l TA
- Tasting Notes:** An elegant nose of ripe peach, pineapple, and honeysuckle; combined with lychee, brioche, and vanilla. The mouth has a creamy texture, filled with intense flavors of pear, nectarine, and Meyer lemon. Bright acidity provides a zesty finish of citrus, mineral, and spice.
- Release Date:** August 1, 2010
Cases Produced: 865 cases
Bottle Price: \$20.00