



Truchard Vineyards

2009 Syrah



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: 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 12 - 19 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. 28 – Oct. 21 • 24.5 °Brix • 3.62 pH • 7.0 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 2010. This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 12 years.

Wine Analysis: 14.3 % alcohol • 3.78 pH • 6.3 g/l TA

Tasting Notes: Aromas of plum, boysenberry, and blackberry; highlighted with vanilla, earth, and white pepper. The mouth is filled with rich flavors of cassis and black cherry; followed by mineral and cracked black pepper. Ripe tannins provide an opulent finish of fruit and spice.

Release Date: October 1, 2011

Cases Produced: 1020