



Truchard Vineyards

2010 Syrah



Vintage: 2010 was a challenging vintage that produced outstanding wines. Despite a cool, wet spring there was normal berry set with average yields. Cooler temperatures continued throughout summer and slowly brought the fruit to maturity. However, extremely hot weather in late summer and heavy rains near the end of harvest; significantly reduced the crop. In the end, 2010 produced balanced wines with intense aromas and flavors, beautiful structure, and high 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 13 - 20 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: Oct. 14 – 19 • 24.6 °Brix • 3.60 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 2011. This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 12 years.

Wine Analysis: 14.3 % alcohol • 3.75 pH • 6.4 g/l TA

Tasting Notes: A complex nose of boysenberry, blackberry and blueberry; with hints of vanilla, earth, and white pepper. The mouth is layered with rich flavors of cassis, plum, and black cherry; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.

Release Date: November 1, 2012

Cases Produced: 1020