



# Truchard Vineyards

## 2010 Roussanne



**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, the wines of 2010 have intense aromas and flavors, beautiful balance, and high acidity.

**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:** Oct. 26 – Nov. 5 • 23.9 °Brix • 3.42 pH • 7.0 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. A 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 2011.

**Wine Analysis:** 13.9% alcohol • 3.50 pH • 6.5 g/l TA

**Tasting Notes:** Rich, floral aromas of pineapple, honeysuckle, and fresh apricot; highlighted with brioche, and vanilla. The mouth has a creamy texture, layered with flavors of nectarine, melon, and Meyer lemon. Firm acidity provides a lengthy finish of citrus, mineral, and spice.

**Release Date:** August 1, 2011

**Cases Produced:** 1083