



Truchard Vineyards

2010 Chardonnay



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: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 14 - 36 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperatures - conditions that make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with tropical fruit characteristics and a unique spicy element.

Harvest: Oct. 1 - 26 • 24.4 °Brix • 3.26 pH • 7.3 g/L TA

Winemaking: All of the fruit was whole cluster pressed, this technique produces a full-bodied wine with delicate structure. Our Chardonnay is 100% barrel fermented in French oak (33% new) using various yeast strains. After fermentation the wine remains in barrel on the lees (*sur lie*) for 10 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.

Wine Analysis: 14.1% alcohol • 3.34 pH • 6.6 g/l TA

Tasting Notes: Concentrated aromas of green apple, pineapple, and honeysuckle; with hints of vanilla, nutmeg, and toasted oak. The mouth is rich and creamy; filled with bright flavors of fresh pear, lemon, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.

Release Date: January 15th, 2012

Cases Produced: 3286 cases