



# TRUCHARD VINEYARDS

## 2015 CHARDONNAY

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**Vintage:** The 2015 vintage was one of the earliest harvests on record! A very dry winter forced early bud-break. Cool spring conditions during flowering led to poor set; yields were down almost 40%. Moderate summer temperatures quickly brought the small crop to full maturity. The wines of 2015 are powerful and concentrated, yet elegant.

**Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 19 - 41 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:** Sept. 3 – 23 • 24.3 °Brix • 3.27 pH • 7.4 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 • 3.37 pH • 6.5 g/l TA

**Tasting Notes:** Aromas of quince, pineapple, and honeysuckle; with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright; filled with flavors of green apple, pear, and lemon. Firm acidity provides a crisp finish of citrus, mineral, and spice.

**Release Date:** November 1, 2016

**Cases Produced:** 5557 cases

