



TRUCHARD

2009

“PERFECT MOMENT”

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: This exotic dessert wine was made from Roussanne grapes that were left to hang on the vine until late October. Ideal conditions of high humidity and moderate temperatures allowed for the growth of botrytis cinera, an unusual mold that can grow on the grape clusters. Botrytis causes the fruit to dehydrate and become extremely sweet, it also produces unique aromas and flavors. It is rare and highly prized when making a “late harvest” wine; for this reason Botrytis is often referred to as the “noble rot”.

Harvest: October 30 • 38.0 °Brix • 3.57 pH • 9.1 g/L TA

Winemaking: All of the fruit was whole cluster pressed. The fermentation was carried out in French oak barrels (25%) new, using a special Sauterne yeast. The fermentation was halted when the proper balance of sugar and alcohol was achieved. The wine was aged in barrels for 10 months and bottled in August 2010.

Wine Analysis: 14.0 °Brix • 12.5% alcohol • 3.50 pH • 9.5 g/l TA

Tasting Notes: A floral nose of dried apricots, honeysuckle and peach; accented with nutmeg and sandalwood. The mouth is filled with intense flavors of nectarine, baked apple, and wild flower honey. Firm acidity provides a crisp finish of citrus and spice.

Release Date: May 1, 2013

Cases Produced: 300 cases of 375ml bottles

Retail price: \$35.00