



TRUCHARD VINEYARDS

2014 PINOT NOIR



Vintage: The 2014 vintage is nearly identical to the outstanding 2013 harvest! A dry winter followed by a warm, dry spring resulted in excellent berry set and an above average crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2014 are elegant, with intense aromas and flavors.

Vineyard: Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two “Martini” clones, the “Pommard” clone, the “Swan” clone; and several new selections from France – Dijon 114, 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 18 - 40 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.

Harvest: September 2 – 13 • 24.6 °Brix • 3.40 pH • 7.2 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after “cold soaking” for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put to barrel. This wine was aged for 10 months in French oak (35% new), and bottled in August of 2015. It is ready for immediate drinking, but will evolve over the next 7 - 10 years.

Wine Analysis: 14.1% alcohol • 3.62 pH • 6.1 g/l TA

Tasting Notes: A beautiful nose of pomegranate, rhubarb, and wild strawberry; highlighted with citrus blossom, tea, and earth. The mouth is silky; with bright flavors of cranberry, ripe plum, and sweet vanilla. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.

Release Date: April 1st, 2016

Cases Produced: 7348 cases

