



TRUCHARD VINEYARDS

2015 PINOT NOIR



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: 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 19 - 41 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: Aug. 19 – Sept. 2 • 24.5 °Brix • 3.38 pH • 7.0 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 2016. It is ready for immediate drinking, but will gracefully age for the next 10 - 12 years.

Wine Analysis: 14.1% alcohol • 3.58 pH • 6.0 g/l TA

Tasting Notes: Rich aromas of black cherry, pomegranate, and wild strawberry; with hints of rhubarb, tea, and earth. The mouth is silky; with 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: January 1st, 2018

Cases Produced: 4355 cases

