



TRUCHARD

2012 ROUSSANNE



Vintage: After a string of unpredictable harvests, 2012 turned out to be a near perfect vintage. Ideal springtime conditions resulted in excellent berry set and a large crop. Moderate temperatures throughout the growing season slowly brought the fruit to full maturity. The wines of 2012 are elegant, with rich aromas and flavors. They possess bright acidity, beautiful structure, and the intensity needed to gracefully age.

Vineyard: This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.

Harvest: Oct. 25 - 31 • 23.9 °Brix • 3.39 pH • 7.0 g/L TA

Winemaking: All of the fruit was whole cluster pressed and fermented in French oak barrels (20% new). After fermentation the wine remains in barrel on the lees (sur lie) for 6 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. This wine was bottled in April 2013.

Wine Analysis: 14.1% alcohol • 3.46 pH • 6.5 g/l TA

Tasting Notes: Floral aromas of pineapple, honeysuckle, and fresh apricot; combined with brioche, jasmine, and vanilla. The mouth is creamy but clean, with bright flavors of white nectarine, peach, and Meyer lemon. Firm acidity provides a lengthy finish of citrus, mineral, and spice.

Release Date: July 1, 2013

Cases Produced: 1,961 cases



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