



# TRUCHARD VINEYARDS

## 2018 ROUSSANNE

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**Vintage:** The 2018 vintage will be remembered as nearly perfect. A cold winter with average rainfall made for a late bud-break. Ideal spring weather allowed for a heavy set. Mild conditions throughout summer and fall allowed the large crop to slowly ripen and develop maximum flavor. The wines of 2018 are powerful but elegant; with firm acidity and beautiful balance. This could be the vintage of the decade!

**Vineyard:** This white varietal has been traditionally associated with the Northern Rhône, 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. 31 – Nov. 6 • 24.5 °Brix • 3.33 pH • 7.2 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 2019.

**Wine Analysis:** 14.1% alcohol • 3.39 pH • 6.4 g/l TA

**Tasting Notes:** Floral aromas of pineapple, honeysuckle, and jasmine, with highlights of brioche and vanilla. The mouth is crisp, with clean flavors of fresh pear, honeydew melon, and lychee. Bright acidity provides a lengthy finish of citrus, mineral, and spice.

**Release Date:** July 6, 2019

**Cases Produced:** 1800 cases

