



# TRUCHARD VINEYARDS

## 2017 SYRAH



**Vintage:** After 4 dry years, the 2017 harvest can be considered almost “normal”. Record winter rains finally provided some real drought relief; but bud-break still came about 1 week earlier than usual. Warm spring weather allowed for good berry set and a slightly below average crop. Hot summer and autumn temperatures quickly brought the fruit to maturity. Severe wild fires near the end of harvest made this a memorable vintage. The wines of 2017 are intense, but elegant; with nice acidity and balance.

**Vineyard:** There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the “Highlands” region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 19 – 27 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhône.

**Harvest:** Sept. 16 – Oct. 16 • 24.6 °Brix • 3.60 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. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 30% of these barrels were new. Rackings occurred every 4 months until bottling in August of 2018. This wine is drinkable upon release, but will reward careful cellaring for the next 10 – 15 years.

**Wine Analysis:** 14.3 % alcohol • 3.69 pH • 6.4 g/l TA

**Tasting Notes:** Earthy aromas ripe plum, cherry, and cassis; with a touch of vanilla, leather, and white pepper. The mouth is layered with jammy flavors of blackberry, boysenberry, and red currants; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.

**Release Date:** February 1st, 2019

**Cases Produced:** 1035 cases

