



TRUCHARD VINEYARDS

2017 ZINFANDEL



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 only 4 acres of Zinfandel planted on the Truchard Estate Vineyard. One acre is in the northern “Highlands” region, and three acres are located at the southern end of the vineyard. The vines range from 19 to 27 years old and grow on steep hillsides composed of volcanic rock and ash. The porous soils and cooler Carneros climate combine to produce an exceptionally intense Zin, with unique fruit and spice components.

Harvest: October 11 - 25 • 24.7 °Brix • 3.64 pH • 7.1 g/L TA

Winemaking: The grapes were gently destemmed and crushed, then inoculated with Pasteur Red yeast. The fermentations were pumped-over twice daily, with the temperature peaking at 88° F. After 14 days of maceration the lots were pressed, and the wine allowed to settle in tank for 24 hours before going to barrel. This wine was aged in both French (80%) and American oak (20%) for 10 months; 35% of these barrels were new. The wine was racked only one time before being bottled in August of 2018. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.

Wine Analysis: 14.2% alcohol • 3.75 pH • 6.2 g/l TA

Tasting Notes: A complex nose of blackberry, cranberry, and cassis; with hints of cedar, tobacco, and mint. The mouth is filled with jammy flavors of ripe plum, boysenberry, and sweet vanilla. Round tannins and firm acidity provide a lengthy finish of spice and red fruits.

Release Date: March 1st, 2019

Cases Produced: 225 cases

