

TRUCHARD VINEYARDS



ROUSSANNE *BOTRYTIS* —RESTAURANT NOTES

Who makes it?

Truchard Vineyards is a family operated winery that has been growing grapes in Napa Valley since 1973. Truchard Vineyard's started making wines under their own label in 1989.

Where it grows?

All of Truchard's wines are estate grown in Carneros AVA. Carneros spans the southern region of both Napa and Sonoma County and because of its proximity to the bay area, it is generally quite cooler than the rest of Napa and Sonoma. This Roussanne is grown in a cooler part of the vineyard where it is susceptible to Botrytis.



What it tastes like?

Floral aromas of dried apricots, mango, and honeysuckle. The mouth is layered with intense flavors of nectarine, pear, Meyer lemon, and wild flower honey. Firm acidity provides a crisp finish of citrus and peach.

What style of wine is it?

The grapes have been affected by Botrytis, which draws out the moisture in the grape leaving behind a high amount of sugar, acid and concentration. This Roussanne dessert wine is sweet yet balanced by bright acidity keeping it from being syrupy or cloying.

What is Roussanne?

Roussanne is a traditional northern Rhone varietal. Currently, only 15-20 producers are making Roussanne in California.

What it pairs with?

Great with any fruit-based dessert, bread puddings, or as a stand alone dessert.

The wine in almost Ten Words or less –

An unusual variety made in a Sauterne style.

For Wine Geek Information (Barrels, Yeast, Brix, etc) **visit our website at**
www.truchardvineyards.com

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