



# Truchard Vineyards

## 2009 Cabernet Sauvignon



**Vintage:** A dry spring allowed for good berry set and an average crop. Normal summer conditions slowly brought the grapes to maturity. Record rains in mid-October forced vintners to quickly pick the ripe fruit that was still in the field. Despite a frantic finish, the 2009 vintage produced fruity wines with intense flavors, great texture, and beautiful balance.

**Vineyard:** The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 380 acres of hills and valleys which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Sauvignon is planted in several different sites - on steep, southwestern facing hillsides. The vines range from 13 - 35 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Franc, Petit Verdot, and Malbec are blended in to provide additional softness, structure, and complexity.

**Harvest:** Oct. 22 – Nov. 4 • 24.4 °Brix • 3.56 pH • 6.5 g/L TA

**Winemaking:** All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Fermentations were pumped-over twice daily, with the temperature peaking at 88° F. Maceration time varied from 14 to 30 days depending on vineyard block. The wine was aged for 20 months in French oak barrels (45% new). Rackings occurred every 4 months until bottling in August of 2011. The final blend is 87% Cabernet Sauvignon, 11% Cabernet Franc, 1% Petit Verdot, and 1% Malbec. This wine is drinkable upon release, but will gracefully age for the next 7 - 12 years.

**Wine Analysis:** 13.9% alcohol • 3.60 pH • 5.9 g/l TA

**Tasting Notes:** Rich aromas of raspberry, black cherry and cassis; with a hint of cedar and vanilla. The mouth is layered with flavors of plum, red currants, and berry jam. Ripe tannins focus the palate and provide a lengthy finish of spice and red fruit.

**Release Date:** September 1, 2012

**Production:** 2922 cases