



TRUCHARD VINEYARDS

2020 CHARDONNAY



Vintage: 2020 was a very interesting year in the vineyards. Bud break was normal, but a cold and dry winter combined with unsettled spring weather affected berry set and led to below average yields. Normal conditions throughout summer allowed the light crop to easily ripen. The dual challenges of the pandemic and wildfires during harvest made picking decisions very difficult. Despite these hardships, the wines of 2020 are big, bold, and full of flavor.

Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 24 - 46 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperatures - conditions that make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with tropical fruit characteristics and a unique spicy element.

Harvest: September 16 – 22 • 24.3 °Brix • 3.27 pH • 7.3 g/L TA

Winemaking: All of the fruit was whole cluster pressed; this technique produces a full-bodied wine with delicate structure. Our Chardonnay is 100% barrel fermented in French oak (33% new) using various yeast strains. After fermentation the wine remains in barrel on the lees (sur lie) for 10 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.

Wine Analysis: 14.1% alcohol • 3.34 pH • 6.5 g/l TA

Tasting Notes: An intense nose of pineapple, baked apples, and honeysuckle with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright filled with flavors of fresh pear, quince, and lemon zest. Firm acidity provides a crisp finish of citrus, mineral, and spice.

Release Date: November 1, 2021

Cases Produced: 4026 cases

