



# TRUCHARD VINEYARDS

## 2022 ROUSSANNE



**Vintage:** The 2022 vintage displays the resilience of our vineyards. Moderate winter rains offered the vines much needed relief after an exceptionally dry 2021. Mild spring weather followed, allowing the vines to set a more robust crop. Picking began in late August, then a record-setting heat wave in mid-September accelerated the harvest. The progression of the seasons in 2022 helped to enhance the bounty from our vines and, ultimately, the balanced flavors and aromas that define our wines.

**Vineyard:** Roussanne is a white varietal traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when treated with care, it can produce an aromatic and delicate wine with the necessary structure to age.

**Harvest:** Oct. 24 – Nov. 3 • 24.4 °Brix • 3.32 pH • 6.8 g/L TA

**Winemaking:** The fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees (sur lie) for 6 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. This wine was bottled in April 2023.

**Wine Analysis:** 14.1% alcohol • 3.39 pH • 6.5 g/l TA

**Tasting Notes:** Delicate aromas of honeysuckle, jasmine, and honeydew melon, with a touch of brioche and vanilla. The mouth is crisp, with delicate flavors of nectarine, pineapple, and lychee. Bright acidity provides a lengthy finish of citrus, mineral, and spice.

**Release Date:** August 1, 2023

**Cases Produced:** 1,510 cases

