

TRUCHARD VINEYARDS



1997 Cabernet Sauvignon

- Vintage:** Ideal conditions throughout the spring of 1997 resulted in excellent berry set and a very large crop. Warmer summer temperatures steadily brought the fruit to maturity and led to an early harvest. This "record harvest" produced fruit of outstanding quality. 1997 wines show exceptional depth, intensity, and balance.
- Vineyard:** The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 170 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 "micro-climates" well suited for wine-growing. Cabernet Sauvignon is planted in several different sites - on steep, southwest-facing hillsides. The vines range from 8 to 23 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Franc, grown in the "Highlands" area of the vineyard, is blended in to provide additional softness, structure, and complexity.
- Harvest:** September 19 - 30 • 24.5 °Brix • 3.53 pH • 6.3 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 wine lot. The wine was aged for 20 months in French oak barrels (45% new). Rackings occurred every 4 months until bottling in August of 1999. The final blend is 84% Cabernet Sauvignon and 16% Cabernet Franc. This wine is approachable right now, but will soften and develop more complexity over the next 10 - 15 years.
- Wine Analysis:** 14.2 % alcohol • 3.61 pH • 5.7 g/l TA
- Tasting Notes:** A concentrated nose of ripe plum, cassis, and floral blackberry; with subtle notes of cedar, cocoa, and vanilla. The palate is rich: red currant and raspberry; followed by black cherry, plum jam and a hint of cracked black pepper. Fine-grained/mouth-filling tannins provide texture and balance throughout the long spicy finish.
- Release date:** September 1, 2000
- Cases Produced:** 2210 cases
- Bottle Price:** \$35.00

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