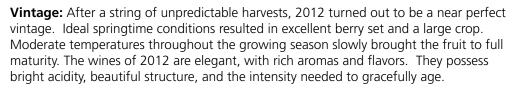


2012 CHARDONNAY



Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 16 - 38 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: Sept. 22 – Oct. 21 • 23.9 °Brix • 3.26 pH • 7.4 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 • 3.35 pH • 6.6 g/l TA

Tasting Notes: An intense nose of pineapple, green apple, and honeysuckle; with a hint of nutmeg, fig, and toasted oak. The mouth is bright and balanced; filled with flavors of fresh pear, Meyer lemon, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.

Release Date: November 1, 2013 Cases Produced: 4305 cases



