



# TRUCHARD

## 2012 CHARDONNAY

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**Vintage:** After a string of unpredictable harvests, 2012 turned out to be a near perfect vintage. Ideal springtime conditions resulted in excellent berry set and a large crop. Moderate temperatures throughout the growing season slowly brought the fruit to full maturity. The wines of 2012 are elegant, with rich aromas and flavors. They possess bright acidity, beautiful structure, and the intensity needed to gracefully age.

**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

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