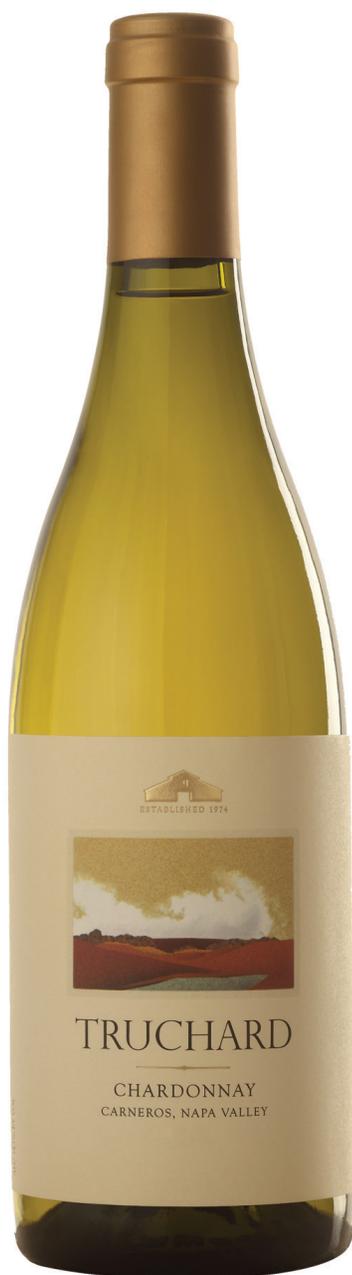




TRUCHARD

2013 CHARDONNAY



Vintage: The 2013 vintage is even better than the near-perfect 2012 harvest! A warm and dry spring resulted in excellent berry set and a larger crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2013 have great intensity and acidity; with beautiful aromas and flavors.

Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 17 - 39 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. 7 – Oct. 8 • 24.0 °Brix • 3.25 pH • 7.5 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 • 6.6 g/l TA

Tasting Notes: Tropical aromas of green apple, Meyer lemon, and honeysuckle; with highlights of nutmeg, fig, and toasted oak. The mouth is clean and bright; filled with flavors of fresh pear, lemon zest, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.

Release Date: November 1, 2014

Cases Produced: 4955 cases

Retail price: \$30.00
