



TRUCHARD VINEYARDS

2014 CHARDONNAY



Vintage: The 2014 vintage is nearly identical to the outstanding 2013 harvest! A dry winter followed by a warm, dry spring resulted in excellent berry set and an above average crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2014 are elegant, with intense aromas and flavors.

Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 18 - 40 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. 11 – 30 • 24.1 oBrix • 3.24 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 (battelage) gives added complexity and richness.

Wine Analysis: 14.1% alcohol • 3.35 pH • 6.5 g/l TA

Tasting Notes: A floral nose of green apple, pineapple, and honeysuckle; with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright; filled with flavors of pear, lemon, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.

Release Date: October 1, 2015

Cases Produced: 6384 cases

