

## TRUCHARD VINEYARDS



### CHARDONNAY—RESTAURANT NOTES

#### Who makes it?

Truchard Vineyards is a family operated winery that has been growing grapes in Napa Valley since 1973. Truchard Vineyards started making wines under their own label in 1989.

#### Where it grows?

All of Truchard's wines are estate grown in Carneros AVA. Carneros spans the southern region of both Napa and Sonoma County and because of its proximity to the bay area, it is generally quite cooler than the rest of Napa and Sonoma. The cool climate produces wines that have bright acidity and fresh fruit characteristics. This Chardonnay is grown on clay based soils which help retain the natural acidity in this wine.



#### What it tastes like?

A floral nose: tropical fruit, Meyer lemon, and pineapple; combined with fig, vanilla, and spice. The mouth is filled with intense flavors of wildflower honey, green apple, and fresh pear. Firm acidity provides a bright finish of citrus, mineral, and toasted oak.

#### What style of wine is it?

Because of Truchard's farming roots, their philosophy is to focus on the integrity of the fruit produced and to make wines varietally correct, with a sense of place. Their wines trade opulence for balance and elegance. This Chardonnay is not oaky and buttery, it is a cleaner style with bright acidity.

#### What it pairs with?

This Chardonnay pairs excellent with lighter fair, especially salmon, chicken and pork.

#### The wine in almost Ten Words or less –

A Chardonnay that taste like a Chardonnay grape, not oak and butter.

**For Wine Geek Information** (Barrels, Yeast, Brix, etc) **visit our website at**  
[www.truchardvineyards.com](http://www.truchardvineyards.com)

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