

TRUCHARD VINEYARDS

1991 Chardonnay

After 1990's perfect weather, we were spoiled, so Mother Nature decided to make us a little nervous in 1991: we were unable to start picking Chardonnay until October 3! But the quality of the fruit fully compensated our anxiety, for the flavors and aromas were wonderful. We soon realized that this vintage would produce a classic Carneros Chardonnay: bright, focused, reminiscent of the delicacy and finesse one expects from white Burgundy.

After fermenting all lots in French oak barrels, we encouraged the malo-lactic fermentation to proceed about 85% of the way to completion. This provided a round, rich texture and a hint of butter in the nose. The 10-month aging on the lees added a creamy texture that complements the bright Carneros fruit coming from our vineyard.

The bright fruit of this vintage is its hallmark, perhaps the prettiest in memory from our vines. This wine exhibits the typical Carneros qualities of good acid balance and rounded palate texture. Our selection of Demptos and Gillet barrels add a toasty and lemony accent to the fruit and fermentation characters. We expect this wine to improve for 3 to 5 years from the vintage and hold even longer.

Release date: April 15, 1993

Cases produced: 744 cases

Bottle price: \$16

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