

TRUCHARD VINEYARDS



1993 Chardonnay

Vintage Specifics: A cool summer followed by a warm September yielded ripe, richly flavored grapes that have helped us produce our best Chardonnay to date. The vintage combines the length and structure of our 1991 Chardonnay with the creamy texture and intense fruit of our 1992 Chardonnay.

Vineyard: The Chardonnay comes from the southern, lower part of the Truchard vineyard. Three separate lots of Chardonnay make up the 1993 estate blend.

Harvest: September 3 - September 12
23.2 °Brix
7.3 g/l average TA
3.34 average pH

Fermentation: A combination of whole cluster pressing and crushing of the fruit prior to pressing have given a rich and full wine without losing its focus and balance. Our Chardonnay is also 100% barrel fermented.

Aging: The intense fruit is supported by aging in 100% French Oak (33% of which was new) from Gillet and Damy coopers which give the wine toastiness, spice, and underlying vanillin flavors. Aging on the lees and malolactic fermentation enhance the overall complexity of the wine.

Wine Analysis: 13.2 % alcohol
3.46 pH
6.1 g/l titrateable acidity

Tasting Notes: Concentrated aromas of melon, pear, and ripe apple fruit with notes of vanillin, and spice are a prelude to the rich, creamy texture and exceptionally long palate. Well integrated oak and crisp acidity provide excellent balance.

Bottling Date: August 17, 1994

Release date: November 1, 1994

Cases Produced: 672 cases

Bottle Price: \$17

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