

TRUCHARD VINEYARDS



1994 Chardonnay

- Vintage Specifics:** A cool, late, vintage characterized by even ripening and exceptional flavor development in the grapes. The majority of the Chardonnay was harvested prior to an early October rainstorm. The one lot that came in late suffered no ill effects from the rain and, in fact, turned out to be our favorite of the year.
- Vineyard:** The Chardonnay comes from the southern, lower part of the Truchard vineyard. Four separate lots and two distinct clones of Chardonnay make up the 1994 estate blend.
- Harvest:** September 17 - October 8
23.4 °Brix
7.5 g/l average TA
3.40 average pH
- Fermentation:** A combination of whole cluster (75%) pressing and crushing (25%) 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
3.43 pH
6.3 g/l titrateable acidity
- Tasting Notes:** Aromas of melon, lemon, ripe apple, toasted grains, with sl. butteriness and sl. flint. A burst of tropical fruits in the mouth filled out with apple and melon. Finishes with firm acidity focusing the long flavors.

Bottling Date: August 16, 1995

Release date: November 1, 1995

Cases Produced: 1120 cases

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