

TRUCHARD VINEYARDS



1995 Chardonnay

- Vintage Specifics:** Another cool, late vintage, similar to 1994, provided excellent conditions for full development of flavors in the grapes. The vintage is characterized by excellent acidity and balance, producing wines which will evolve beautifully in bottle.
- Vineyard:** The Chardonnay comes from the southern, lower part of the Truchard vineyard. Five separate lots of Chardonnay from different areas of our estate vineyard make up the 1995 blend.
- Harvest:** September 28 - October 3
23.8 °Brix
7.8 g/l average TA
3.38 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, Damy, and Francois Freres - which give the wine toastiness, spice, and underlying vanillin flavors. Aging on the lees and a partial malolactic fermentation (30% complete) enhance the overall complexity of the wine.
- Wine Analysis:** 13.2 % alcohol
3.41 pH
6.4 g/l titrateable acidity
- Tasting Notes:** (10/8/96 - PRE-RELEASE)
Honey, lemon, apple and pear aromas are followed by creamy vanillin and toasted notes. The concentrated fruit is framed by spice and vanillin flavors and rich texture in the mouth. It finishes with nice length and lingering fruit. This wine is still tight and will become more opulent with additional bottle age.

Release date: November 1, 1996

Cases Produced: 1148 cases

Retail Price: \$22

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