

TRUCHARD VINEYARDS



1996 Chardonnay

- Vintage Specifics:** A warmer than usual vintage produced Chardonnay with intense, forward fruit.
- 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 1996 blend.
- Harvest:** September 9 - September 21
28.8 °Brix
7.2 g/l average TA
3.44 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 (20% complete) enhance the overall complexity of the wine.
- Wine Analysis:** 13.2 % alcohol
3.41 pH
6.4 g/l titrateable acidity
- Tasting Notes:** Typically Truchard! Possessing both elements of tropical fruit and focused citrus/pear flavors. Honey, lemon and pear aromas in the nose with a vanilla, spice and sl. flint/toast providing complexity. The palate is creamy and broad finishing with clean, lingering fruit.

Release date: November 1, 1997

Cases Produced: 1823 cases

Bottle Price: \$24

3234 OLD SONOMA ROAD ■ NAPA, CA 94559
TEL 707-253-7155 ■ 707-252-8864 ■ FAX 707-253-7234