

TRUCHARD VINEYARDS



1997 Chardonnay

- Vintage:** Ideal conditions throughout the spring of 1997 resulted in excellent berry set and a very large crop. Warmer summer temperatures steadily brought the fruit to maturity and led to an early harvest. Despite the larger yields and relatively quick ripening, this "record harvest" produced fruit of outstanding quality. 1997 wines show exceptional depth, intensity, and balance.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 8 - 23 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperatures - conditions which make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with tropical fruit characteristics, and a unique spicy element.
- Harvest:** August 24 - September 7 • 23.9 °Brix • 3.38 pH • 7.0 g/l TA
- Winemaking:** All of the fruit is whole cluster pressed, this technique produces a full-bodied wine with delicate structure. Our Chardonnay is 100% barrel fermented in French oak (33% new) using various yeast strains. After fermentation the wine remains in barrel on the lees (*sur lie*) for 10 months. A partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees (*battonage*) gives added complexity and richness.
- Wine Analysis:** 14.1 % alcohol • 3.35 pH • 6.3 g/l TA
- Tasting Notes:** Powerful aromas of tropical fruit, citrus, and pear, infused with subtle hints of vanilla, spice, and hazelnut. The mouth is creamy - full of pear, meyer lemon, and honey, with underlying notes of mineral and fig. Firm acidity focuses the palate and provides a long, lingering finish of green apple and toasted oak.
- Release date:** November 1, 1998
- Cases Produced:** 1729 cases
- Bottle Price:** \$25.00

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