

# TRUCHARD VINEYARDS



## 1998 Chardonnay

**Vintage:** 1998 was a challenging year in the vineyards. El Niño produced cold and wet springtime conditions, which affected berry set and reduced yields. Continued cool weather throughout the growing season delayed ripening and caused the latest harvest in the past 30 years. However, the extremely long "hang time" resulted in wines with complex aromas, intense flavors, and excellent acidity.

**Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 9 - 24 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperatures - conditions that make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with tropical fruit characteristics, and a unique spicy element.

**Harvest:** October 11 - 25 • 23.8 °Brix • 3.28 pH • 7.2 g/1TA

**Winemaking:** All of the fruit was 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 • 3.33 pH • 6.5 g/1TA

**Tasting Notes:** Aromas of tropical fruit, green apple, citrus, and pear; accented with vanilla, hazelnut, and spice. The palate is creamy and viscous: layered with flavors of pear, wild honey, lemon, lime, and fig. Firm acidity provides a crisp, lingering finish of lemon zest, mineral and toasted oak.

**Release date:** November 1, 1999

**Cases Produced:** 1823 cases

**Bottle Price:** \$28.00

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