

# TRUCHARD VINEYARDS



## 1999 Chardonnay

- Vintage:** 1999 was a cool, late vintage that produced top quality fruit. Cold springtime conditions delayed flowering, but did not significantly affect yields. Continued cool weather throughout the summer months allowed for slow, even ripening and excellent flavor development. The resulting wines have intense aromas, rich flavors, and bright acidity.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 3 - 25 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 3 - 15 • 23.6 °Brix • 3.26 pH • 7.3 g/l TA
- 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 • 3.34 pH • 6.6 g/l TA
- Tasting Notes:** A complex nose of tropical fruit, lemon, and pear; highlighted with vanilla, honeysuckle, and hazelnut. The mouth is rich and creamy - filled with flavors of pear, baked apple, lime, mineral, and fig. Balanced acidity provides a bright, lingering finish of citrus, spice, and toasted oak.
- Release date:** November 1, 2000
- Cases Produced:** 2104 cases
- Bottle Price:** \$30.00

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