

TRUCHARD VINEYARDS



2000 Chardonnay

- Vintage:** The 2000 vintage was another long, late harvest. Excellent springtime conditions resulted in good berry set and above average yields. Moderate summer temperatures allowed the fruit to mature slowly, and develop intense flavors. The wines from this vintage have powerful aromas, rich palates, and balanced acidity.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 4 - 26 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:** September 12 - October 17 • 23.8 °Brix • 3.23 pH • 7.4 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 • 3.35 pH • 6.7 g/l TA
- Tasting Notes:** Aromas of tropical fruit, Meyer lemon, pear, and green apple; accented with honeysuckle, vanilla, and hazelnut. The mouth is creamy and viscous - layered with subtle flavors of pear, lime, lemon zest, and fig. Firm acidity provides a bright, lengthy finish of citrus, mineral, and toasted oak.
- Release date:** November 1, 2001
- Cases Produced:** 2589 cases
- Bottle Price:** \$30.00

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