

# 2004 Chardonnay

- Vintage: The 2004 vintage was nearly identical to the exceptional 2003 harvest. A dry spring with unusually high temperatures affected berry set and reduced yields by about 15%. Warmer summer temperatures easily ripened the small crop and led to an early harvest. 2004 produced big, powerful wines; with rich aromas, ripe flavors, and good acidity.
- Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 8 - 30 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: August 30 - October 10 • 24.5 °Brix • 3.25 pH • 6.9 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 • 3.30 pH • 6.4 g/l TA
- Tasting Notes: Intense aromas of tropical fruit, lemon zest, and fresh pear; infused with key lime, vanilla, and spice. The mouth is rich - filled with bright flavors of green apple, honey, fig, and nutmeg. Firm acidity provides a lingering finish of citrus, mineral, and toasted oak.
- Release Date: November 1, 2005  
Cases Produced: 1728 cases  
Bottle Price: \$30.00