



## 2005 Chardonnay

- Vintage:** Near perfect conditions throughout the spring of 2005 resulted in excellent berry set and a very large crop. Mild summer temperatures gradually ripened the fruit, allowing for extremely long “hang time”. The 2005 vintage produced elegant wines; with intense aromas, rich flavors, and bright acidity.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 9 - 31 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 30 - October 23 • 24.4 °Brix • 3.27 pH • 7.0 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 • 3.33 pH • 6.4 g/l TA
- Tasting Notes:** Floral aromas of tropical fruit, fresh pear, and Meyer lemon; highlighted with honeysuckle, vanilla, and spice. The mouth is rich and creamy - filled with rich flavors of honey, green apple, fig, and nutmeg. Firm acidity provides a bright finish of citrus, mineral, and toasted oak.
- Release Date:** November 1, 2006  
**Cases Produced:** 3216 cases  
**Bottle Price:** \$30.00