



Truchard Vineyards

2006 Chardonnay

- Vintage:** After record winter rains, a dry spring allowed for good berry set and an average crop. Normal summer conditions slowly brought the fruit to maturity. The 2006 vintage produced fruity wines with bright aromas, intense flavors, and great acidity.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 10 - 32 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 1 - 16 • 24.5 °Brix • 3.25 pH • 7.1 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 • 6.5 g/l TA
- Tasting Notes:** Intense aromas of tropical fruit, lemon zest, and fresh pear; combined with fig, vanilla, and spice. The mouth is rich - filled with bright flavors of wildflower honey, green apple, and nutmeg. Firm acidity provides a bright finish of citrus, mineral, and toasted oak.
- Release Date:** November 1, 2007
Cases Produced: 3232 cases
Bottle Price: \$30.00