



Truchard Vineyards

2007 Chardonnay

- Vintage:** 2007 was a dry, cool vintage that produced outstanding wines. A dry winter and spring allowed for a good set of exceptionally small berries. Cooler temperatures throughout the growing season slowly brought the lighter crop to full maturity. The wines of 2007 have intense fruit aromas and flavors, complexity, and great acidity.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 11 - 33 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 9 - 25 • 24.7 °Brix • 3.23 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 • 3.33 pH • 6.6 g/l TA
- Tasting Notes:** A floral nose tropical fruit, Meyer lemon, and pineapple; combined with fig, vanilla, and spice. The mouth is - filled with intense flavors of wildflower honey, green apple, and fresh pear. Firm acidity provides a bright finish of citrus, mineral, and toasted oak.
- Release Date:** February 1, 2009
Cases Produced: 2930 cases
Bottle Price: \$30.00