



Truchard Vineyards

2008 Chardonnay

- Vintage:** 2008 was a challenging vintage that produced wonderful wines. Freezing temperatures in early spring reduced yields by nearly 30%. Moderate temperatures throughout summer and fall easily brought the lighter crop to full maturity. The wines of 2008 have beautiful aromas, intense flavors, and great acidity.
- Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 12 - 34 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 7 - 30 • 24.5 °Brix • 3.25 pH • 7.2 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 • 6.5 g/l TA
- Tasting Notes:** Aromas of tropical fruit, fresh pear, and citrus; with hints of fig, vanilla, and nutmeg. The mouth has a creamy texture; filled with flavors of green apple, lime, and hazelnut. Firm acidity provides a crisp finish of lemon zest, mineral, and toasted oak.
- Release Date:** February 1, 2010
Cases Produced: 2255 cases
Bottle Price: \$30.00