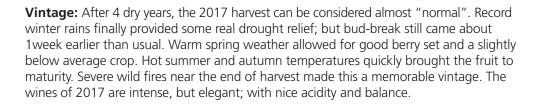


## 2017 CHARDONNAY



**Vineyard:** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 21 - 43 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:** Sept. 11 – Oct. 3 • 24.4 °Brix • 3.30 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:** Floral aromas of green apple, pineapple, and jasmine; with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright; filled with flavors of fresh pear, lemon, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.

**Release Date:** February 1st, 2019 **Cases Produced:** 4773 cases

TRUCHARD

CHARDONNAY





