



TRUCHARD VINEYARDS

2019 CHARDONNAY



Vintage: 2019 is very similar to the near-perfect 2018 vintage. A cold winter with average rainfall made for a late bud-break. Ideal spring weather allowed for nice berry set and above average yields. Mild conditions throughout summer and fall allowed the fruit to slowly ripen and develop maximum flavor. The wines of 2019 are bold and intense with nice acidity.

Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 23 - 45 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. 25 – Oct. 5 • 24.4 °Brix • 3.25 pH • 7.4 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 • 6.6 g/l TA

Tasting Notes: Floral aromas of quince, pineapple, and honeysuckle with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright - filled with flavors of green apple, fresh pear, and lemon zest. Firm acidity provides a crisp finish of citrus, mineral, and spice.

Release Date: December 1, 2020

Cases Produced: 4942 cases

