



TRUCHARD VINEYARDS

2016 CHARDONNAY



Vintage: The 2016 vintage was another early harvest, similar to 2015. A mild winter with average rainfall provided some drought relief; but bud-break still came 2-3 weeks earlier than normal. Warm spring weather allowed for good berry set and a slightly below average crop. Moderate summer temperatures easily brought the fruit to full maturity. The wines of 2016 have intense aromas and flavors; with nice structure and balance.

Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 20 - 42 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 – 30 • 24.3 °Brix • 3.29 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 • 3.35 pH • 6.5 g/l TA

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

Release Date: January 1, 2018

Cases Produced: 5215 cases

