



Truchard Vineyards

2011 Chardonnay



Vintage: 2011 was the third in a string of unpredictable vintages... Cool and wet springtime conditions affected berry set and reduced yields by 20%. Cool weather continued throughout the growing season, slowly brining the smaller crop to maturity. Rains in early October forced a quick end to harvest. Despite the challenges, the wines of 2011 have bright aromas and flavors with beautiful finesse and balance.

Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 15 - 37 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. 30 – Oct. 16 • 23.8 °Brix • 3.24 pH • 7.5 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: 13.9% alcohol • 3.32 pH • 6.7 g/l TA

Tasting Notes: Floral aromas of green apple, pineapple, and honeysuckle; with a touch of vanilla, nutmeg, and toasted oak. The mouth is creamy and balanced; filled with bright flavors of fresh pear, Meyer lemon, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.

Release Date: January 15th, 2013

Cases Produced: 3431 cases