



★ **WINE OF THE WEEK** ★

**2001 Truchard Chardonnay Botrytis  
Carneros, Napa Valley**

This is the first dessert wine the folks at Truchard have made in their long history. But the conditions were right – high humidity and moderate temperatures – for the grapes to become infected with botrytis, the “noble rot.”

It’s unusual for a late harvest wine to be produced from Chardonnay, but in the capricious world of grape growing, you make lemonade...

The wine itself is lovely if not a bit young. It’s not as viscous as one would expect from a dessert wine, but rather syrupy in the manner of simple syrup. That’s not to say it’s not complex, but it’s rather deliciously sweet with good ending acidity; and certainly not at all cloying.

The grapes were harvested Oct. 23 at 38 Brix and finished at 17 percent. The pH 3.25, the TA is .92 and the listed alcohol is only 11 percent. The fermentation was carried out in French oak barrels (25%) new, using a Sauternes yeast. The wine was aged for 10 months. There were but 220 cases produced.

*- Alan Goldfarb*