



# Truchard Vineyards

## 2007 Roussanne Botrytis



**Vintage:** 2007 was a dry, cool vintage that produced outstanding wines. A dry winter and spring allowed for a good set of exceptionally small berries. Cooler temperatures throughout the growing season slowly brought the lighter crop to full maturity. The wines of 2007 have intense fruit aromas and flavors, complexity, and great acidity.

**Vineyard:** This exotic dessert wine was made from Roussanne that was left to hang on the vine until early November. Ideal conditions of high humidity and moderate temperatures allowed for the growth of *botrytis cinera*, an unusual mold that can grow on the grape clusters. Botrytis causes the fruit to dehydrate and become extremely sweet, it also produces unique aromas and flavors. It is rare and highly prized when making a “late harvest” wine; for this reason Botrytis is often referred to as the “noble rot”.

**Harvest:** November 9 • 38.5 °Brix • 3.60 pH • 8.5 g/L TA

**Winemaking:** All of the fruit was whole cluster pressed. The fermentation was carried out in French oak barrels (25%) new, using a special Sauterne yeast. The fermentation was halted when the proper balance of sugar and alcohol was achieved. The wine was aged in barrels for 10 months and bottled in August 2008.

**Wine Analysis:** 14.0 °Brix • 12.5% alcohol • 3.50 pH • 9.5 g/l TA

**Tasting Notes:** A floral nose of dried apricots, honeysuckle and peach; highlighted with nutmeg and date. The mouth is filled with intense flavors of nectarine, baked apple, and wild flower honey. Firm acidity provides a crisp finish of citrus, pear, and spice.

**Release Date:** June 1, 2011

**Cases Produced:** 301 cases of 375ml bottles