



Truchard Vineyards

2004 Petit Verdot

- Vintage:** The 2004 vintage was nearly identical to the exceptional 2003 harvest. A dry spring with unusually high temperatures affected berry set and reduced yields by about 15%. Warmer summer temperatures easily ripened the small crop and led to an early harvest. 2004 produced big, powerful wines with rich aromas, ripe flavors, and excellent structure.
- Vineyard:** Petit Verdot is considered one of the five “Bordeaux” varieties. This thick-skinned, late ripening grape produces a very dark, tannic, and fragrant wine. It has traditionally been used as a blender (to add color and structure) in Bordeaux wines, primarily in the southern Médoc. In 2000, one acre of Petit Verdot was planted in an isolated valley on the Truchard Estate Vineyard. The vines grow in a light sandstone soil on a steep hillside. In the cooler Carneros climate these grapes ripen slowly, allowing for maximum flavor development. The resulting wine is dark purple, with floral aromas, and an intense fruity flavor.
- Harvest:** October 28 • 24.5 °Brix • 3.50 pH • 6.8 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters, then inoculated with Pasteur Red yeast. The fermentation was punched down twice daily, with the temperature peaking at 90° F. The wine was pressed after 14 days of maceration and aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2006. This wine is drinkable now, but has the structure and intensity to evolve over the next 7 – 10 years.
- Wine Analysis:** 13.9% alcohol • 3.60 pH • 6.0 g/l TA
- Tasting Notes:** Rich aromas of violet, blueberry, and ripe plum; with hints of cedar, tobacco, and vanilla. The mouth is smooth – full of black cherry, cranberry, and cassis. Round tannins fill out the palate and provide an long finish of fruit and spice.
- Release Date:** September 1, 2007
Cases Produced: 86 cases
Bottle Price: \$35.00