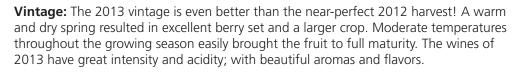


2013 PINOT NOIR



Vineyard: Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two "Martini" clones, the "Pommard" clone, the "Swan" clone; and several new selections from France – Dijon 114, 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 17 - 39 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.

Harvest: Aug. 29 – Sept. 17 • 24.5 °Brix • 3.39 pH • 7.1 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after "cold soaking" for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put to barrel. This wine was aged for 10 months in French oak (35% new), and bottled in August of 2014. It is ready for immediate drinking, but will evolve over the next 10 - 12 years.

Wine Analysis: 14.1% alcohol • 3.60 pH • 6.0 g/l TA

Tasting Notes: Rich aromas of ripe plum, rhubarb, and wild strawberry; with notes of citrus blossom, pomegranate, and earth. The mouth is silky; with bright flavors of pie cherries, cranberry, and sweet vanilla. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.

Release Date: March 1st, 2015 Cases Produced: 7159 cases

