## TRUCHARD VINEYARDS



## 1993 Pinot Noir

Vintage Specifics: The 1993 vintage was warmer than usual, producing fruit with

ripe flavors and soft, velvety, tannins.

Vineyard: Four separate clonal selections are used in our estate Pinot Noir:

Two "Martini" clones (#13 and 15), the "Pommard" clone (#5, a more recent import from France) and the "Swan" selection. Each provides an element of aromatic fruit, spice or structure to

the blend.

Harvest: August 26 - September 1

23.2 - 24.5 °Brix 8.1g/l average TA 3.40 average pH

Fermentation: All gently destemmed and crushed to open top fermenters with

20% whole berries. Innoculated with Assmannshausen Yeast. Punch downs 2X per day, temperature peak to 88°F. 7 day maceration, pressed to tank for settling and then to barrel for

completion of malolactic fermentation.

Aging: The wine was aged for 10 months in French oak (33% new). The

burgundy cooperages of Francois Freres, Gillet, and Billon combine to add complexity to the wine. The wine was bottled in

August 1994.

Wine Analysis: 13.2 % alcohol

3.78 pH

6.1 g/l titrateable acidity

Tasting Notes: Jammy, plummy nose with chocolate, coffee and leathery notes.

The opulent palate shows forward black cherry flavors with anise, spice and velvety tannins. The finish is of lingering fruit

framed by vanillin oak and a sl. smokiness

Anticipated Release Date: October 1, 1995

Cases Produced: 1861 cases