## TRUCHARD VINEYARDS



## 1994 Pinot Noir

Vintage Specifics: A classic Pinot Noir vintage! A long, cool growing season and

slightly below average crop combined to produce exceptional

fruit intensity and balance in the grapes.

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.

Vineyard:

Harvest: September 1 - September 16

23.3 - 24.0 °Brix 7.9 g/l average TA 3.44 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 92°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 Mercier, Francois Freres, Gillet, and

Billon combine to add complexity to the wine.

Wine Analysis: 13.2 % alcohol

3.68 pH

5.9 g/l titrateable acidity

Tasting Notes: Rich fruit, plum cherry, orange blossoms, with cocoa, spice,

toasted grains providing complexity. Velvety texture and

lingering fruit in finish.

Release Date: September 1995 Cases Produced: 1350 cases

Retail Price: \$21