TRUCHARD VINEYARDS



1995 Pinot Noir

Vintage Specifics: Another late cool year not unlike the classic 1994 vintage. For

Truchard, it may prove to be an even better vintage than 1994.. The Pinot noir developed great fruit intensity, showing firm

tannins early on that have resolved nicely.

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: September 16 - September 20

23.4 - 24.4 °Brix 7.9 g/l average TA 3.55 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 Francois Freres, Dargaud Jagele, 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: Blackberry, smokey, cherry, green tea, orange peel, and anise

spice provide a complex array of aromas. The palate is greeted by broad, forward berry fruit, tea and anise, and sweet vanillin with lingering fruit in the finish. The framework of focused acidity

and round tannins provide excellent structure.

Release Date: TBA 23 bothe Retail

Cases Produced: 1416 cases