

Truchard Vineyards

2000 Pinot Noir

Vintage: The 2000 vintage was another long, late harvest. Excellent springtime

conditions resulted in good berry set and above average yields. Moderate summer temperatures allowed the fruit to mature slowly, and develop intense flavors. The wines from this vintage have powerful aromas, rich

palates, and outstanding acid/tannin balance.

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 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 4 - 16 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: September 5 - 16 • 24.4 °Brix • 3.46 pH • 7.0 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 (33% new), and bottled in August of 2001. It is ready for immediate drinking, but will reward

careful cellaring for the next 7 - 10 years.

Wine Analysis: 14.1% alcohol • 3.65 pH • 6.0 g/l TA

Tasting Notes: A vibrant nose of smoky plum, cranberry, and wild strawberry; combined

with subtle notes of tea, leather, and citrus blossom. The mouth is rich and silky - ripe cherry, rhubarb, sweet vanilla, and toasted oak. Firm acidity and delicate tannins lift the palate and prolong the finish of spiced

red fruits.

Release Date: June 1, 2002

Bottle Price: \$32.00