Truchard Vineyards

2001 Pinot Noir

Vintage:

The 2001 vintage was an outstanding harvest. Erratic springtime weather before and during bloom resulted in below average yields. Moderate temperatures throughout the summer allowed for excellent flavor development and fully mature fruit. The wines from this vintage have intense aromas, rich flavors, and impressive structure.

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 5 - 17 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:

August 31 - September 15 • 24.3 ºBrix • 3.42 pH • 7.2 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 92º 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 2002. It is ready for immediate drinking, but will reward careful cellaring for the next 7 - 10 years.

Wine Analysis:

13.9% alcohol • 3.60 pH • 6.1 g/l TA

Tasting Notes:

Elegant, smoky aromas of wild strawberry and ripe plum; with hints of tea, citrus blossom, and tobacco. The mouth is "silky smooth" - ripe cherry, cranberry, sweet vanilla, and toasted oak. Balanced acidity and subtle tannins focus the palate and provide a lingering finish of fruit and spice.

Release Date: November 1, 2003
Bottle Price: $28.00