

Truchard Vineyards

2002 Pinot Noir

Vintage: The 2002 vintage was another outstanding harvest. Excellent springtime

conditions resulted in good berry set and average yields. Cooler summer temperatures allowed for extended "hang-time". Warmer weather in late summer brought the fruit to full maturity. The wines from this vintage

have intense aromas, ripe flavors, and excellent 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 6 - 18 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 3 - 14 • 24.5 °Brix • 3.35 pH • 6.7 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 (35% new), and bottled in August of 2003. It is ready for immediate drinking, but will reward

careful cellaring for the next 7 - 10 years.

Wine Analysis: 14.1% alcohol • 3.57 pH • 6.2 g/l TA

Tasting Notes: Rich, smoky aromas of ripe plum and strawberry; highlighted with notes

of tea, citrus blossom, and sweet vanilla. The mouth is broad and silky: layered with flavors of plum jam, cherry, cranberry, and toasted oak. Balanced acidity and delicate tannins focus these flavors into an earthy

finish of spiced red fruits.

Release Date: July 1, 2005

Bottle Price: \$28.00