

## 2005 Pinot Noir

Vintage:	Near perfect conditions throughout the spring of 2005 resulted in excellent berry set and a very large crop. Mild summer temperatures gradually ripened the fruit, allowing for extremely long "hang time". The 2005 vintage produced elegant wines, with intense aromas, rich flavors, and beautiful 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 9 - 31 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:	Sept. 2 – 29 • 24.4 °Brix • 3.40 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 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 2006. It is ready for immediate drinking, but will reward careful cellaring for the next 7 - 10 years.
Wine Analysis:	14.1% alcohol • 3.61 pH • 6.3 g/l TA
Tasting Notes:	Rich aromas of wild strawberry, rhubarb, and ripe plum; combined with subtle notes of tea and sweet vanilla. The mouth is silky - layered with flavors of black cherry, cassis, and toasted oak. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.
Release Date: Cases Produced: Bottle Price:	September 1, 2007 3169 cases \$35.00