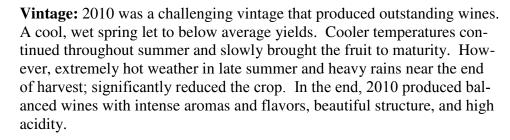


Truchard Vineyards

2010 Pinot Noir



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 14 - 36 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 17 – 29 • 24.4 °Brix • 3.39 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 2011. It is ready for immediate drinking, but will reward careful cellaring for the next 10-15 years.

Wine Analysis: 13.9% alcohol • 3.58 pH • 6.2 g/l TA

Tasting Notes: Intense aromas of black cherry, plum, and strawberry; with hints of citrus blossom, tea, and earth. The mouth is rich and round; with flavors of plum jam, cranberry, and sweet vanilla. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.

Release Date: January 15, 2013 Cases Produced: 2860 cases

