



1998 Cabernet Sauvignon Reserve

- Vintage:** 1998 was a challenging year in the vineyards. El Niño produced cold and wet springtime conditions, which affected berry set and reduced yields. Cool weather throughout the growing season delayed ripening and caused a late harvest. However, the extremely long “hang time” resulted in wines with complex aromas, intense flavors and excellent acidity.
- Vineyard:** The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 270 acres of hills and valleys, which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides “micro-climates” well suited for wine-growing. Cabernet Sauvignon is planted in various sites - on steep, southwest-facing hillsides. The vines range from 9 to 24 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. **Cabernet Sauvignon is the only wine produced by Truchard Vineyards with a “reserve” designation. It is a very limited bottling that is a tribute to the quality of this unique vineyard.**
- Harvest:** November 2 - 4 • 24.5 °Brix • 3.45 pH • 6.6 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Each fermentation was pumped-over twice daily, with the temperature peaking at 88° F. The lots were pressed after 28 days of maceration. The wine was aged for 20 months in French oak (75% new). Racking occurred every 4 months until bottling in August of 2000. **This wine is 100% Cabernet Sauvignon.** It is drinkable upon release, but will develop and improve over the next 12 – 15 years.
- Wine Analysis:** 14.1% alcohol • 3.56 pH • 6.0 g/l TA
- Tasting Notes:** A complex nose of cassis, boysenberry, and ripe plum; accented with cedar, cracked black pepper, and mint. The mouth is layered with the flavors of red currants, cherry jam, and sweet, toasted vanilla. Round, dusty tannins focus the palate and provide a velvety finish of berry and spice.
- Release Date:** July 1, 2002
Cases Produced: 322 cases
Bottle Price: \$50.00