# Truchard Vineyards Roussanne

#### 2006 Vintage

**Three Stars** - Complex aromas and flavors reward this wine, which underwent six months sur lie with batonnage and 30 percent malolactic fermentation. Just ripe pineapple, sweet citrus on the nose plus peach and appleskin flavors end with a bright, minerally finish that goes on and on. Three acres of volcanic rock and ash soil in the southern end of estate vineyards are planted to Roussanne, which benefits from the cool Carneros climate. - San Francisco Chronicle

#### 2005 Vintage

**91 Points** - Packs plenty of powerful complexity into a dry wine that's a pretty good price. Made in full-Burgundian style, with barrel fermentation and lees aging, it's a rich, creamy wine packed with spicy tropical fruit and honeysuckle flavors. Try as an interesting alternative to an upscale Chardonnay. *Editors' Choice.* — *Wine Enthusiast* 

**TOP 100 WINES** - Jo Ann and Tony Truchard have an impressive history of growing some of Carneros' best fruit. Their red wines have a subtle elegance, but their efforts with this lesser known Rhone grape are consistently excellent. Here, a haunting nose of buttercups, ripe mango, lemon and mineral overtones hints at the bright, but still lavishly textured wine. A complex, bright version of a varietal that deserves to be better known. - *San Francisco Chronicle* 

#### 2004 Vintage

In our glasses - What sold us: It's hard to find great Roussanne in California (or any, really) but Jo Ann and Tony Truchard, who grow some of Carneros' best fruit, manage it nearly every year. So what's this evocative northern Rhone grape doing in the land of Pinot? It must be a labor of love, because demand for Roussanne is still, shall we say, modest. A haunting nose of buttercups, ripe mango, lemon and mineral overtones hints at the bright, but still lavishly textured wine to come, with oak playing a quiet background role. Who needed another 3 acres of Chardonnay, anyway? Drink it now, with cirtustinged seafood dishes or chicken. - San Francisco Chronicle

## 2002 Vintage

**90 Points** - Has a rich, buttery creaminess and very forward tropical fruit flavors that are like a great

Chard, but there's a broad, nutty taste and texture, and a distinctly floral note, that make it distinct. Try

this soft, flavorful wine as an alternative to Chardonnay. — *Wine Enthusiast* 

# 2001 Vintage

**Five Stars** – Exceptional. A full bodied, supple, finely flavored wine, with some richness, and a long, spicy finish. It tastes of tropical fruit, apple blossom and lemon peel. – *Restaurant Wine* 

90 Points – Wine & Spirits

## 2000 Vintage

**91 Points** - Crisp, lively and elegant, with peaches, pears, apricots, orange and spice flavors all beautifully integrated. Long and bright to the very end. — *Wine Enthusiast* 

