



TRUCHARD VINEYARDS

2014 ROUSSANNE



Vintage: A warm and dry spring resulted in excellent berry set and a larger crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2014 have great intensity and acidity; with beautiful aromas and flavors.

Vineyard: This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.

Harvest: October 10 - 21 • 24.1 °Brix • 3.35 pH • 7.2 g/L TA

Winemaking: All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees (sur lie) for 6 months. A partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees (battonage) gives added complexity and richness. This wine was bottled in April 2015.

Wine Analysis: 14.1% alcohol • 3.40 pH • 6.6 g/l TA

Tasting Notes: Tropical aromas of honeysuckle, pineapple and jasmine, with highlights of passion fruit and vanilla. The mouth is bright and clean, with flavors of white nectarine, pear, and fresh apricot. Firm acidity provides a lengthy finish of citrus, mineral, and spice.

Cases Produced: 1904 cases

