

TRUCHARD VINEYARDS



2000 Roussanne

- Vintage:** The 2000 vintage was another long, late harvest. Excellent springtime conditions resulted in good berry set and above average yields. Moderate summer temperatures allowed the fruit to mature slowly, and develop intense flavors. The wines from this vintage have powerful aromas, rich palates, and balanced acidity.
- 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 18 • 23.7 °Brix • 3.40 pH • 6.9 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 May 2001.
- Wine Analysis:** 14.1 % alcohol • 3.45 pH • 6.2 g/l TA
- Tasting Notes:** Intense aromas of wildflower honey and lemon, highlighted with hints of vanilla, honeydew melon, and brioche. The mouth is viscous and creamy - layered with flavors of pear, lemon, and lime. Balanced acidity provides a crisp finish of citrus, mineral, and spice.
- Release date:** July 1, 2001
Cases Produced: 620 cases
Bottle Price: \$28.00

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