



2002 Roussanne

- Vintage:** The 2002 vintage was another outstanding harvest. Excellent springtime conditions resulted in good berry set and average yields. Cooler summer temperatures allowed for extended “hang-time”. Warmer weather in late summer brought the fruit to full maturity. The wines from this vintage have intense aromas, ripe flavors, and firm 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 5 – 29 • 24.5 °Brix • 3.45 pH • 6.8 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 2003.
- Wine Analysis:** 14.1% alcohol • 3.53 pH • 6.4 g/l TA
- Tasting Notes:** A floral nose of lemon zest, green apple, and honey; highlighted with pineapple and honeysuckle. The mouth is viscous and creamy – with flavors of nectarine, pear, and honeydew melon. Balanced acidity provides a crisp finish of citrus and spice.
- Release Date:** July 1, 2004
Bottle Price: \$25.00