



2003 Roussanne

- Vintage:** The 2003 vintage was an exceptional harvest. Unusually high springtime temperatures affected berry set; on average yields were down 20%. Normal summer temperatures allowed the small crop to ripen and easily reach full maturity. The wines from this vintage are extremely intense, with powerful aromas, rich 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 10 – 23 • 24.7 °Brix • 3.48 pH • 6.7 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 2004.
- Wine Analysis:** 14.1% alcohol • 3.57 pH • 6.3 g/l TA
- Tasting Notes:** A delicate nose of lemon zest, pineapple, and honey; accented with honeysuckle and vanilla. The mouth is rich and creamy – with flavors of honeydew melon, green apple, and fresh pear. Firm acidity provides a crisp finish of citrus, mineral, and spice.
- Release Date:** August 1, 2005
Cases Produced: 612
Bottle Price: \$25.00