



## 2004 Roussanne

- Vintage:** The 2004 vintage was nearly identical to the exceptional 2003 harvest. A dry spring with unusually high temperatures affected berry set and reduced yields by about 15%. Warmer summer temperatures easily ripened the small crop and led to an early harvest. 2004 produced big, powerful wines; with rich aromas, ripe flavors, and good 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:** Sept. 18 - Oct. 6 • 24.3 °Brix • 3.42 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 2005.
- Wine Analysis:** 14.1% alcohol • 3.50 pH • 6.5 g/l TA
- Tasting Notes:** A subtle nose of pineapple, and wildflower honey; accented with honeysuckle and lemon. The mouth has bright flavors of honeydew melon, green apple, and fresh pear. Firm acidity provides a crisp finish of citrus, mineral, and spice.
- Release Date:** August 1, 2006  
**Cases Produced:** 1096 cases  
**Bottle Price:** \$25.00