



Truchard Vineyards

2008 Roussanne

- Vintage:** 2008 was a challenging vintage that produced wonderful wines. Freezing temperatures in early spring reduced yields by nearly 30%. Moderate temperatures throughout summer and fall easily brought the lighter crop to full maturity. The wines of 2008 have beautiful aromas, intense flavors, and great 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 8 – 23 • 24.5 °Brix • 3.45 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 2009.
- Wine Analysis:** 14.1% alcohol • 3.52 pH • 6.6 g/l TA
- Tasting Notes:** Floral aromas of ripe peach, apple, and honeysuckle; highlighted with lychee, brioche, and vanilla. The mouth is creamy, filled with intense flavors of nectarine, baked apple, and fresh pear. Bright acidity provides a zesty finish of citrus, mineral, and spice.
- Release Date:** October 1, 2009
Cases Produced: 1143 cases
Bottle Price: \$20.00