



# TRUCHARD VINEYARDS

## 2016 ROUSSANNE

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**Vintage:** The 2016 vintage was another early harvest, similar to 2015. A mild winter with average rainfall provided some drought relief; but bud-break still came 2-3 weeks earlier than normal. Warm spring weather allowed for good berry set and a slightly below average crop. Moderate summer temperatures easily brought the fruit to full maturity. The wines of 2016 have intense aromas and flavors; with nice acidity and balance.

**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:** Oct. 5 – 12 • 24.3 °Brix • 3.33 pH • 7.2 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 April 2017.

**Wine Analysis:** 14.1% alcohol • 3.38 pH • 6.3 g/l TA

**Tasting Notes:** Floral aromas of pineapple, honeysuckle, and lychee, with highlights of jasmine and vanilla. The mouth is crisp, with clean flavors of pear, honeydew melon, and fresh apricot. Bright acidity provides a lengthy finish of citrus, mineral, and spice.

**Release Date:** July 1st, 2017

**Cases Produced:** 1366 cases

