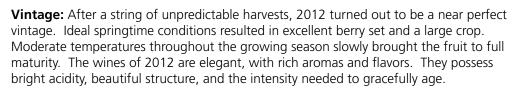


2012 SYRAH



Vineyard: There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the "Highlands" region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 14 - 22 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhone.

Harvest: October 5 – 31 • 24.6 °Brix • 3.65 pH • 7.0 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 30% of these barrels were new. Rackings occurred every 4 months until bottling in August of 2013. This wine is drinkable upon release, but will gracefully age for the next 10-12 years.

Wine Analysis: 14.3 % alcohol • 3.71 pH • 6.5 g/l TA

Tasting Notes: A complex nose of cassis, ripe plum, and blueberry; with hints of vanilla, leather, and white pepper. The mouth is layered with jammy flavors of black berry, boysenberry, and black cherry; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.

Release Date: September 1, 2014

TRUCHARD

SYRAIL

