## TRUCHARD VINEYARDS



## 1998 Syrah

Vintage:

1998 was a challenging year in the vineyards. El Niño produced cold and wet springtime conditions, which affected berry set and reduced yields. Continued cool weather throughout the growing season delayed ripening and caused a late harvest. However, the extremely long "hang time" resulted in wines with complex aromas, intense flavors, and excellent acidity.

Vineyard:

Syrah is grown in the "Highlands" region of the Truchard Estate Vineyard. This area is dominated by austere hillsides composed of volcanic rock and ash. Planted in 1990, the vines benefit from the unique combination of soil, southwest exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhone.

Harvest:

October 21 & 23 • 24.7 °Brix • 3.62 pH • 6.9 g/l TA

Winemaking:

All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Four 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 1999. This wine is very approachable upon release, but will develop further complexity with additional time in the bottle.

Wine Analysis:

14.3 % alcohol • 3.68 pH • 6.3 g/l TA

Tasting Notes:

Floral aromas of cassis, ripe cherry, and white pepper; accented with sweet vanilla, earthiness, and leather. The mouth is brimming with blackberry/cherry jam, red currants, and black pepper; ending with hints of mineral. Chewy, mouth-filling tannins and balanced acidity provide a lingering finish of spiced red fruits.

Release date:

April 1, 2000

Cases Produced:

1248

Bottle Price:

\$32.00