TRUCHARD VINEYARDS



1999 Syrah

Vintage:

1999 was a cool, late vintage that produced top quality fruit. Colc springtime conditions delayed flowering and reduced yields. Continued cool weather throughout the summer months allowed for slow, ever ripening and excellent flavor development. The resulting wines have intense aromas, rich flavors, and impressive structure.

Vineyard:

Syrah is grown in the "Highlands" region of the Truchard Estate Vineyard. This area is dominated by austere hillsides composed o 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 15 & 21 • 24.8 °Brix • 3.61 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 2000. This wine is drinkable upon release, but will soften and develop further complexity over the next 10 - 15 years.

Wine Analysis:

14.3 % alcohol • 3.69 pH • 6.4 g/l TA

Tasting Notes:

A powerful nose of cassis, black cherry, and white pepper; with overtones of cedar, leather, and sweet vanilla. The mouth is filled with rich flavors of blackberry jam, red currants, ripe plum, and black pepper Round, chewy tannins provide an opulent finish of fruit, mineral, and spice.

Release date:

April 1, 2001

Cases Produced:

1019

Bottle Price:

\$35.00