

# TRUCHARD VINEYARDS



## 1997 Zinfandel

- Vintage:** Ideal conditions throughout the spring of 1997 resulted in excellent berry set and a very large crop. Warmer summer temperatures steadily brought the fruit to maturity and led to an early harvest. Despite the larger yields and relatively quick ripening, this "record harvest" produced fruit of outstanding quality. 1997 wines show exceptional depth, intensity, and balance.
- Vineyard:** Zinfandel is located on a small isolated parcel in the "Highlands" area of the Truchard Estate Vineyard. The vines are 6 years old, and grow in red soils composed of volcanic ash. The porous soil and northern Carneros climate combine to produce an exceptionally intense Zin, with unique fruit and spice components.
- Harvest:** September 22 • 24.4 °Brix • 3.60 pH • 8.5 g/l TA
- Winemaking:** The grapes were gently destemmed and crushed, then inoculated with Pasteur Red yeast. The fermentation was pumped-over twice daily, with the temperature peaking at 88° F. After 14 days of maceration the lot was pressed, and the wine allowed to settle in tank for 24 hours before going into barrel. This wine was aged in both French (60%) and American oak (40%) for 10 months; 25% of these barrels were new. The wine was racked only one time before being bottled in August of 1998. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.
- Wine Analysis:** 14.2 % alcohol • 3.72 pH • 6.3 g/l TA
- Tasting Notes:** An exotic nose of boysenberry, black cherry, anise, and mint. The mouth is soft and round: full of cherry jam, plum, and raspberry, with hints of cracked black pepper and cedar. Subtle tannins lift the palate and prolong the spicy finish.
- Release date:** February 1, 1999  
**Cases Produced:** 551 cases  
**Bottle Price:** \$20.00

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