

Truchard Vineyards



1998 Zinfandel

- 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:** Zinfandel is located on a small isolated parcel in the "Highlands" area of the Truchard Estate Vineyard. The vines are 8 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:** November 2 • 24.0 °Brix • 3.52 pH • 8.3 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 1999. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.
- Wine Analysis:** 14.1 % alcohol • 3.75 pH • 6.2 g/l TA
- Tasting Notes:** Rich aromas of black cherry, boysenberry, and cranberry; accented with cedar, tea, and mint. The mouth is smooth and viscous - red berry/plum jam, vanilla, and ripe cherry, followed by a hint of cracked black pepper. Balanced acidity and subtle tannins lift the palate and prolong the spicy finish.
- Release date:** February 1, 2000
- Cases Produced:** 488 cases

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