

TRUCHARD VINEYARDS



2000 Zinfandel

Vintage: The 2000 vintage was another long, late harvest. Excellent springtime conditions resulted in good berry set and above average yields. Moderate summer temperatures allowed the fruit to mature slowly, and develop intense flavors. The wines from this vintage have powerful aromas, rich palates, and outstanding acid/tannin balance.

Vineyard: There are only 4 acres of Zinfandel planted on the Truchard Estate Vineyard. One acre is in the northern "Highlands" region, and three acres are located at the southern end of the vineyard. The vines range from 4 to 10 years old and grow on steep hillsides composed of volcanic rock and ash. The porous soils and cooler Carneros climate combine to produce an exceptionally intense Zin, with unique fruit and spice components.

Harvest: September 24 • 24.4 °Brix • 3.55 pH • 8.0 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; 30% of these barrels were new. The wine was racked only one time before being bottled in August of 2001. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.

Wine Analysis: 13.9 % alcohol • 3.78 pH • 6.6 g/l TA

Tasting Notes: An intriguing nose of boysenberry, cassis, and ripe plum; accented with anise, cedar, and mint. Intense flavors of red currant, black cherry, rhubarb, and sweet vanilla fill the mouth. Delicate fine-grained tannins lift the palate and provide a long finish of fruit and spice.

Release date: February 1, 2002

Cases Produced: 1096 cases

Bottle Price: \$28.00

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