



## 2004 Zinfandel

- Vintage:** The 2004 vintage was nearly identical to the exceptional 2003 harvest. A dry spring with unusually high temperatures affected berry set and reduced yields by about 15%. Warmer summer temperatures easily ripened the small crop and led to an early harvest. 2004 produced big, powerful wines with rich aromas, ripe flavors, and excellent structure.
- 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 7 to 14 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:** Sept. 27 – Oct. 7 • 24.6 °Brix • 3.58 pH • 7.8 g/L TA
- Winemaking:** The grapes were gently destemmed and crushed, then inoculated with Pasteur Red yeast. The fermentations were pumped-over twice daily, with the temperature peaking at 88° F. After 14 days of maceration both lots were pressed, and the wine allowed to settle in tank for 24 hours before going to barrel. This wine was aged in both French (60%) and American oak (40%) for 10 months; 35% of these barrels were new. The wine was racked only one time before being bottled in August of 2005. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.
- Wine Analysis:** 14.2% alcohol • 3.75 pH • 6.7 g/l TA
- Tasting Notes:** An exotic, spicy nose of cranberry, plum, and boysenberry; with hints of cedar and mint. The mouth has intense, jammy flavors of ripe berries, cherry, cassis, and sweet vanilla. Round tannins and bright acidity provide a lengthy finish of black pepper and red fruits.
- Release Date:** April 1, 2007  
**Cases Produced:** 1590 cases  
**Bottle Price:** \$25.00