



Truchard Vineyards

2010 Cabernet Sauvignon

Vintage: 2010 was a challenging vintage that produced outstanding wines. Despite a cool, wet, spring there was normal berry set with average yields. Cooler temperatures throughout summer slowly brought the fruit to maturity. However, extremely hot weather in late summer and heavy rains near the end of harvest, significantly reduced the crop. In the end, 2010 produced balanced wines with intense aromas and flavors, beautiful structure, and high acidity.

Vineyard: The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 400 acres of hills and valleys which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Sauvignon is planted in several different sites - on steep, southwestern facing hillsides. The vines range from 14 - 36 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Franc, Petit Verdot, and Malbec are blended in to provide additional softness, structure, and complexity.

Harvest: Oct. 26 – Nov. 6 • 24.6 °Brix • 3.54 pH • 6.6 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Fermentations were pumped-over twice daily, with the temperature peaking at 88° F. Maceration time varied from 14 to 30 days depending on vineyard block. The wine was aged for 20 months in French oak barrels (45% new). Rackings occurred every 4 months until bottling in August of 2012. The final blend is 89% Cabernet Sauvignon, 9% Cabernet Franc, 1% Petit Verdot, and 1% Malbec. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.

Wine Analysis: 14.2% alcohol • 3.61 pH • 6.0 g/l TA

Tasting Notes: A complex nose of plum, cherry and cassis; with a touch of cedar and vanilla. The mouth is layered with flavors of raspberry, red currants, and plum jam. Ripe tannins focus the palate and provide a lengthy finish of spice and red fruit.

Release Date: May 1, 2013

Production: 3505 cases