



TRUCHARD

2011 PETIT VERDOT



Vintage: 2011 was the third in a string of unpredictable vintages... Cool and wet springtime conditions affected berry set and reduced yields by 20%. Cool weather continued throughout the growing season, slowly brining the smaller crop to maturity. Rains in early October forced a quick end to harvest. Despite the challenges, the wines of 2011 have bright aromas and flavors with beautiful finesse and balance.

Vineyard: Petit Verdot is considered one of the five "Bordeaux" varieties. This thick-skinned, late ripening grape produces a very dark, tannic, and fragrant wine. It has traditionally been used as a blender (to add color and structure) in Bordeaux wines, primarily in the southern Médoc. In 2000, one acre of Petit Verdot was planted in an isolated valley on the Truchard Estate Vineyard. The vines grow in a light sandstone soil on a steep hillside. In the cooler Carneros climate these grapes ripen slowly, allowing for maximum flavor development. The resulting wine is dark purple, with floral aromas, and an intense fruity flavor.

Harvest: October 28th • 24.6 °Brix • 3.50 pH • 6.8 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed into open top fermenters, then inoculated with Pasteur Red yeast. The fermentation was punched down twice daily, with the temperature peaking at 90° F. The wine was pressed after 14 days of maceration and aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2013. This wine is drinkable now, but develop more complexity over the next 7 – 10 years.

Wine Analysis: 14.2% alcohol • 3.60 pH • 6.1 g/L TA

Tasting Notes: An exotic nose of violets, pomegranate, and cherry; with hints of cedar and vanilla. The mouth has bright flavors of plum, cranberry, and red currants. Silky tannins fill the palate and provide a lingering finish of fruit, mineral, and spice.

Release Date: January 1, 2015

Cases Produced: 105 cases

Retail price: \$42.00