



Truchard Vineyards

2011 Roussanne



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 bringing 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: This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.

Harvest: Oct. 16 - 20 • 23.7 °Brix • 3.40 pH • 7.1 g/L TA

Winemaking: All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees (*sur lie*) for 6 months. A partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees (*battonage*) gives added complexity and richness. This wine was bottled in April 2012.

Wine Analysis: 13.9% alcohol • 3.48 pH • 6.5 g/l TA

Tasting Notes: Rich, floral aromas of pineapple, honeysuckle, and fresh apricot; highlighted with brioche, and vanilla. The mouth has a creamy texture, layered with flavors of nectarine, melon, and Meyer lemon. Firm acidity provides a lengthy finish of citrus, mineral, and spice.

Release Date: August 1, 2012

Cases Produced: 985