



TRUCHARD VINEYARDS

2015 SYRAH



Vintage: The 2015 vintage was one of the earliest harvests on record! A very dry winter forced early bud-break. Cool spring conditions during flowering led to poor set; yields were down almost 40%. Moderate summer temperatures quickly brought the small crop to full maturity. The wines of 2015 are powerful and concentrated, yet elegant.

Vineyard: There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the “Highlands” region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 17 – 25 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhône.

Harvest: Sept. 12 – 28 • 24.7 °Brix • 3.60 pH • 7.0 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 30% of these barrels were new. Rackings occurred every 4 months until bottling in August of 2016. This wine is drinkable upon release, but will reward careful cellaring for the next 10 – 15 years.

Wine Analysis: 14.3 % alcohol • 3.70 pH • 6.3 g/l TA

Tasting Notes: A rich nose of cassis, ripe cherry, and black plum; with a hint of vanilla, leather, and white pepper. The mouth is layered with jammy flavors of blackberry, boysenberry, and currants; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.

Release Date: November 1, 2016

Cases Produced: 785 cases

