



TRUCHARD VINEYARDS

2013 TEMPRANILLO



Vintage: The 2013 vintage is even better than the near-perfect 2012 harvest! A warm and dry spring resulted in excellent berry set and a larger crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2013 have great intensity and acidity; with beautiful aromas and flavors.

Vineyard: Tempranillo is the noble grape of Spain. It is the predominant varietal in the wines from the famous Rioja region, where it is sometimes blended with Garnacha (Grenache), Graciano, and Mazuelo (Carignan). In 1998 two acres of Tempranillo were planted on an isolated knoll in the southern part of the Truchard Estate Vineyard. The vines grow in volcanic soils and benefit from the cool Carneros temperatures. Tempranillo makes a unique, spicy wine, with deep purple color, lush texture, and firm acidity. It is a wonderful food wine.

Harvest: October 1 • 24.5 °Brix • 3.75 pH • 6.9 g/L TA

Winemaking: The fruit was gently destemmed and crushed into an open top fermenter with approximately 20% whole berries. The tank was inoculated with Pasteur Red yeast and punched down twice daily throughout the fermentation. The temperature peaked at 88° F. After 14 days of maceration, the lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (85%) and American (15%) oak; 25% of these barrels were new. The wine was racked only one time before being bottled in August 2014. This wine is 100% Tempranillo. It is approachable right now, but will reward careful cellaring for the next 10 - 15 years.

Wine Analysis: 14.2% alcohol • 3.85 pH • 6.2 g/l TA

Tasting Notes: A complex nose of ripe cherry, cranberry, and cassis with a hint of Earl Grey tea and cedar. The mouth is layered with flavors of red currants, plum jam, and sweet vanilla. Chalky tannins focus the palate and provide a delicate finish of red fruit, mineral and spice.

Release Date: April 1st, 2017

Cases Produced: 218 cases

