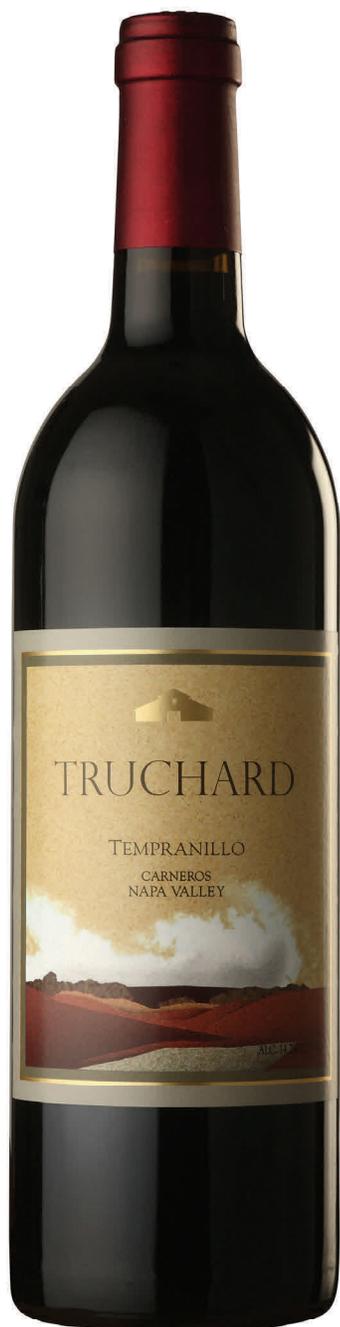




Truchard Vineyards

2008 Tempranillo



Vintage: 2008 was a challenging vintage that produced wonderful wines. Freezing temperatures in early spring reduced yields by nearly 30%. Moderate temperatures throughout summer and fall easily brought the lighter crop to full maturity. The wines of 2008 have beautiful aromas, intense flavors, and great acidity.

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 2 & 13 • 24.4 °Brix • 3.70 pH • 7.0 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 2008. This wine is 100% Tempranillo. It is very approachable right now, but will reward careful cellaring for the next 7 - 10 years.

Wine Analysis: 13.9% alcohol • 3.80 pH • 6.4 g/l TA

Tasting Notes: An exotic nose of ripe cherry, boysenberry, and cassis; with hints of tea, cedar, and earth. The mouth has bright flavors of plum, cranberry, and sweet vanilla. Delicate tannins focus the palate and provide a lingering finish of red fruit, mineral and spice.

Release Date: July 6, 2012
Cases Produced: 214 cases