



TRUCHARD

2012 ZINFANDEL



Vintage: After a string of unpredictable harvests, 2012 turned out to be a near perfect vintage. Ideal springtime conditions resulted in excellent berry set and a large crop. Moderate temperatures throughout the growing season slowly brought the fruit to full maturity. The wines of 2012 are elegant, with rich aromas and flavors. They possess bright acidity, beautiful structure, and the intensity needed to gracefully age.

Vineyard: There are only 4 acres of Zinfandel planted on the Truchard Estate Vineyard. One acre is in the northern “Highlands” region, and three acres are located at the southern end of the vineyard. The vines range from 14 to 22 years old and grow on steep hillsides composed of volcanic rock and ash. The porous soils and cooler Carneros climate combine to produce an exceptionally intense Zin, with unique fruit and spice components.

Harvest: 6 & 25 • 24.6 °Brix • 3.64 pH • 7.4 g/L TA

Winemaking: The grapes were gently destemmed and crushed, then inoculated with Pasteur Red yeast. The fermentations were pumped-over twice daily, with the temperature peaking at 88° F. After 14 days of maceration the lots were pressed, and the wine allowed to settle in tank for 24 hours before going to barrel. This wine was aged in both French (80%) and American oak (20%) for 10 months; 35% of these barrels were new. The wine was racked only one time before being bottled in August of 2013. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.

Wine Analysis: 14.2% alcohol • 3.75 pH • 6.5 g/l TA

Tasting Notes: Exotic aromas of boysenberry, wild strawberry, and cassis; with a hint of cedar, tobacco, and mint. The mouth is with jammy flavors of plum, ripe berries, and sweet vanilla. Round tannins and firm acidity provide a lengthy finish of spice and red fruits

Release Date: March 1, 2015

Cases Produced: 535 cases
