



TRUCHARD VINEYARDS

2013 ZINFANDEL



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: 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 15 to 23 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: October 10 – 25 • 24.6 °Brix • 3.63 pH • 7.5 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 2014. Truchard Vineyards produces the only Zin made entirely from Napa Carneros fruit.

Wine Analysis: 14.2% alcohol • 3.76 pH • 6.4 g/l TA

Tasting Notes: Exotic aromas of boysenberry, rhubarb, and cassis; with a touch of cedar, tobacco, and mint. The mouth is filled 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: January 1, 2016

Cases Produced: 245 cases

