



# TRUCHARD

## 2011 ZINFANDEL

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**Vintage:** 2011 was the third in a string of unpredictable vintages... Cool and wet springtime conditions affected berry set and reduced yields by 20%. Cool weather continued throughout the growing season, slowly brining the smaller crop to maturity. Rains in early October forced a quick end to harvest. Despite the challenges, the wines of 2011 have bright aromas and flavors with beautiful finesse and balance.

**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 13 to 21 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 20-22 • 24.5 °Brix • 3.62 pH • 7.6 g/L TAA

**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 raked only one time before being bottled in August of 2012. 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:** Rich aromas of cherry, boysenberry, and cassis; with a hint of cedar, tobacco, and mint. The mouth is filled with ripe jammy flavors of plum, wild berries, and sweet vanilla. Round tannins and firm acidity provide a lengthy finish of spice and red fruits.

**Release Date:** February 1, 2014

**Cases Produced:** 434 cases

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