



# Truchard Vineyards

## 2010 Zinfandel



**Vintage:** 2010 was a challenging vintage that produced outstanding wines. Despite a cool, wet spring there was normal berry set with average yields. Cooler temperatures continued throughout summer and slowly brought the fruit to maturity. However, extremely hot weather in late summer and heavy rains near the end of harvest; significantly reduced the crop. In the end, the wines of 2010 have intense aromas and flavors, beautiful balance, and high acidity.

**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 20 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.

**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 both 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 (60%) and American oak (40%) for 10 months; 35% of these barrels were new. The wine was racked only one time before being bottled in August of 2011 Truchard Vineyards produces the only Zinfandel made entirely from Napa Carneros fruit.

**Wine Analysis:** 14.2% alcohol • 3.75 pH • 6.6 g/l TA

**Tasting Notes:** Beautiful aromas of cherry, cranberry and cassis; with a touch of cedar and mint. The mouth is filled with ripe jammy flavors of plum, wild berries, and sweet vanilla. Round tannins and firm acidity provide a long, delicate finish of spice and red fruits.

**Release Date:** February 1, 2013

**Cases Produced:** 450