



# Truchard Vineyards

## 2010 Cabernet Franc



**Vintage:** 2010 was a challenging vintage that produced outstanding wines. A cool, wet spring led to below 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, 2010 produced balanced wines with intense aromas and flavors, beautiful structure, and high acidity

**Vineyard:** The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 380 acres of hills and valleys, which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Franc is planted in several different sites - on steep southwest-facing hillsides. The vines range from 14 to 28 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Sauvignon which grows on adjacent blocks is blended in to provide firmness, complexity, and added age ability.

**Harvest:** Oct. 11 - 16 • 24.6 °Brix • 3.50 pH • 6.5 g/L TA

**Winemaking:** All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Each fermentation was pumped-over twice daily, with the temperature peaking at 88° F. The lots were pressed after 14 days of maceration. The wine was aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2012. The final blend is 90% Cabernet Franc and 10% Cabernet Sauvignon. This wine is drinkable upon release, but reward careful cellaring for the next 10 - 12 years.

**Wine Analysis:** 14.2% alcohol • 3.59 pH • 6.0 g/l TA

**Tasting Notes:** Intense aromas of plum, cassis, and tobacco; with hints of cedar, earth, and sweet vanilla. The mouth is filled with bright flavors black cherry, red currants, and berry jam. Ripe tannins fill the palate and provide a lengthy finish of dried red fruit and spice.

**Release Date:** March 1, 2013

**Cases Produced:** 259 cases