



TRUCHARD VINEYARDS

2017 CHARDONNAY



Vintage: After 4 dry years, the 2017 harvest can be considered almost “normal”. Record winter rains finally provided some real drought relief; but bud-break still came about 1 week earlier than usual. Warm spring weather allowed for good berry set and a slightly below average crop. Hot summer and autumn temperatures quickly brought the fruit to maturity. Severe wild fires near the end of harvest made this a memorable vintage. The wines of 2017 are intense, but elegant; with nice acidity and balance.

Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 21 - 43 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperatures - conditions that make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with tropical fruit characteristics and a unique spicy element.

Harvest: Sept. 11 – Oct. 3 • 24.4 °Brix • 3.30 pH • 7.1 g/L TA

Winemaking: All of the fruit was whole cluster pressed; this technique produces a full-bodied wine with delicate structure. Our Chardonnay is 100% barrel fermented in French oak (33% new) using various yeast strains. After fermentation the wine remains in barrel on the lees (sur lie) for 10 months. A partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees (battonage) gives added complexity and richness.

Wine Analysis: 14.1% alcohol • 3.34 pH • 6.5 g/l TA

Tasting Notes: Floral aromas of green apple, pineapple, and jasmine; with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright; filled with flavors of fresh pear, lemon, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.

Release Date: February 1st, 2019

Cases Produced: 4773 cases

