



TRUCHARD VINEYARDS

2018 CHARDONNAY



Vintage: The 2018 vintage will be remembered as nearly perfect. A cold winter with average rainfall made for a late bud-break. Ideal spring weather allowed for a heavy set. Mild conditions throughout summer and fall allowed the large crop to slowly ripen and develop maximum flavor. The wines of 2018 are powerful but elegant; with firm acidity and beautiful balance. This could be the vintage of the decade!

Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 22 - 44 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. 30 – Oct. 20 • 24.3 °Brix • 3.30 pH • 7.0 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 • 3.36 pH • 6.4 g/l TA

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

Release Date: September 1, 2019

Cases Produced: 5770 cases

