



TRUCHARD

2010 PETIT VERDOT



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: Petit Verdot is considered one of the five “Bordeaux” varieties. This thick-skinned, late ripening grape produces a very dark, tannic, and fragrant wine. It has traditionally been used as a blender (to add color and structure) in Bordeaux wines, primarily in the southern Médoc. In 2000, one acre of Petit Verdot was planted in an isolated valley on the Truchard Estate Vineyard. The vines grow in a light sandstone soil on a steep hillside. In the cooler Carneros climate these grapes ripen slowly, allowing for maximum flavor development. The resulting wine is dark purple, with floral aromas, and an intense fruity flavor.

Harvest: November 4 • 24.5 °Brix • 3.53 pH • 6.7 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed into open top fermenters, then inoculated with Pasteur Red yeast. The fermentation was punched down twice daily, with the temperature peaking at 90° F. The wine was pressed after 14 days of maceration and aged for 20 months in French oak barrels (40% new). Rackings occurred every 4 months until bottling in August of 2012. This wine is drinkable now, but gracefully evolve over the next 7 – 10 years.

Wine Analysis: 13.9% alcohol • 3.60 pH • 6.1 g/L TA

Tasting Notes: Delicate aromas of violets, red currants, and black cherry; with hints of cedar and vanilla. The mouth is layered with bright flavors of plum, cranberry, and cassis. Round tannins fill the palate and provide a long finish of fruit, mineral, and spice.

Release Date: March 1, 2014

Cases Produced: 104 cases
