



## 2012 SYRAH



**Vintage:** After a string of unpredictable harvests, 2012 turned out to be a near perfect vintage. Ideal springtime conditions resulted in excellent berry set and a large crop. Moderate temperatures throughout the growing season slowly brought the fruit to full maturity. The wines of 2012 are elegant, with rich aromas and flavors. They possess bright acidity, beautiful structure, and the intensity needed to gracefully age.

**Vineyard:** There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the "Highlands" region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 14 - 22 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhone.

**Harvest:** October 5 – 31 • 24.6 °Brix • 3.65 pH • 7.0 g/L TA

**Winemaking:** All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 30% of these barrels were new. Rackings occurred every 4 months until bottling in August of 2013. This wine is drinkable upon release, but will gracefully age for the next 10-12 years.

**Wine Analysis:** 14.3 % alcohol • 3.71 pH • 6.5 g/l TA

**Tasting Notes:** A complex nose of cassis, ripe plum, and blueberry; with hints of vanilla, leather, and white pepper. The mouth is layered with jammy flavors of black berry, boysenberry, and black cherry; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.

**Release Date:** September 1, 2014