



# TRUCHARD

## 2013 SYRAH



**Vintage:** The 2013 vintage is even better than the near-perfect 2012 harvest! A warm and dry spring resulted in excellent berry set and a larger crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2013 have great intensity and acidity; with beautiful aromas and flavors.

**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 15 - 23 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:** Sept. 18 – Oct. 15 • 24.7 °Brix • 3.63 pH • 7.1 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 2014. This wine is drinkable upon release, but will reward careful cellaring for the next 12-15 years.

**Wine Analysis:** 14.3 % alcohol • 3.69 pH • 6.5 g/l T

**Tasting Notes:** Rich aromas of cassis, ripe plum, and black cherry; with touch of vanilla, leather, and white pepper. The mouth is layered with jammy flavors of blackberry, boysenberry, and more cassis; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.

**Release Date:** June 1st, 2015

**Cases Produced:** 754 cases