



## PAST VINTAGES

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### Roussanne 2018

CSPC# 715000

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 7.2 g/l	pH: 3.33	Residual Sugar: g/l
<b>Grape Variety</b>	100% Roussanne		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	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!		
<b>Vineyards</b>	3 acres of Roussanne were planted on the southern edge of Truchard Vineyards in 1998. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with structure and finesse to age.		
<b>Harvest</b>	October 31-November 6, 2017		
<b>Vinification/ Maturation</b>	All the fruit was whole cluster pressed and fermented in French oak barrels (20% new). After fermentation, the wine remained in barrels on the lees ( <i>sur lie</i> ) for 6 months. A partial malolactic fermentation (30% complete) allows the wine to retain acidity, while regular stirring of the lees ( <i>battonage</i> ) gives added complexity and richness. This wine was bottled in April 2019		
<b>Tasting Notes</b>	Floral aromas of pineapple, honeysuckle, and jasmine with highlights of brioche and vanilla. The mouth is crisp, with clean flavors of fresh pear, honeydew melon and apricot. Bright acidity provides a lengthy finish of citrus, mineral, and spice.		
<b>Serve with</b>	This is enjoyable on its own, but given the balance of acidity and fruit, it will also be versatile on the dinner table. Salmon or lamb with a fruity tapenade or salsa should make for a great pairing.		
<b>Released</b>	July 1, 2019		
<b>Production</b>	1,800 cases produced		
<b>Scores/Awards</b>	<b>5 stars</b> - Ronn Wiegand MW & MS, <i>Restaurant Wine Guide 2020</i>		
<b>Reviews</b>	<i>"Exceptional Roussanne. It is round, full bodied, fragrant, and lightly oaked; a wine with crisp acidity, good balance, and a long finish, tasting of pear, peach, guava, candied lemon, pineapple, and toast. Great value. Barrel fermented and aged 6 months in French oak barrels, partly new. 14.1% [2021-2023]"</i> - RW, <i>Restaurant Wine Magazine</i>		





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### Roussanne 2017

CSPC# 715000

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.4 g/l	pH: 3.40	Residual Sugar: g/l
<b>Grape Variety</b>	100% Roussanne		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	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.		
<b>Vineyards</b>	This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.		
<b>Harvest</b>	October 20-26, 2017		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation, the wine remains in barrel on the lees (sur lie) for 6 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. This wine was bottled in April 2018.		
<b>Tasting Notes</b>	Floral aromas of pineapple, honeysuckle, and lychee, with highlights of jasmine and vanilla. The mouth is crisp, with clean flavors of pear, honeydew melon, and fresh apricot. Bright acidity provides a lengthy finish of citrus, mineral, and spice.		
<b>Serve with</b>	This is enjoyable on its own, but given the balance of acidity and fruit, it will also be versatile on the dinner table. Salmon or lamb with a fruity tapenade or salsa should make for a great pairing.		
<b>Released</b>	July 1, 2018.		
<b>Production</b>	1,772 cases produced		





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### Roussanne 2016

CSPC# 715000

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.3 g/l	pH: 3.38	Residual Sugar: g/l
<b>Grape Variety</b>	100% Roussanne		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	The 2016 vintage was another early harvest, similar to 2015. A mild winter with average rainfall provided some drought relief; but bud-break still came 2-3 weeks earlier than normal. Warm spring weather allowed for good berry set and a slightly below average crop. Moderate summer temperatures easily brought the fruit to full maturity. The wines of 2016 have intense aromas and flavors; with nice acidity and balance.		
<b>Vineyards</b>	This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.		
<b>Harvest</b>	October 5-12, 2016		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation, the wine remains in barrel on the lees (sur lie) for 6 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. This wine was bottled in April 2017.		
<b>Tasting Notes</b>	Floral aromas of pineapple, honeysuckle, and lychee, with highlights of jasmine and vanilla. The mouth is crisp, with clean flavors of pear, honeydew melon, and fresh apricot. Bright acidity provides a lengthy finish of citrus, mineral, and spice.		
<b>Released</b>	July 1, 2017.		
<b>Production</b>	1,366 cases produced		





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### Roussanne 2015

CSPC# 715000

750mlx12

14.2% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.6 g/l	pH: 3.42	Residual Sugar: g/l
<b>Grape Variety</b>	100% Roussanne		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	The 2015 vintage is nearly identical to the outstanding 2014 harvest! A dry winter followed by a warm, dry spring resulted in excellent berry set and an above average crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2015 are elegant, with intense aromas and flavors.		
<b>Vineyards</b>	This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.		
<b>Harvest</b>	October 8-14, 2015		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed and fermented in French oak barrels (20% new. After fermentation, the wine remains in barrel on the lees ( <i>sur lie</i> ) for 6 months. A partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees ( <i>battonage</i> ) gives added complexity and richness. This wine was bottled in April 2015.		
<b>Tasting Notes</b>	An exotic nose of honeysuckle, pineapple and jasmine, with highlights of brioche and vanilla. The mouth is crisp and clean, with bright flavors of pear, melon, and fresh apricot. Firm acidity provides a lengthy finish of citrus, mineral, and spice.		
<b>Released</b>	July 1, 2015.		
<b>Production</b>	1,200 cases produced		





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### Roussanne 2013

CSPC# 715000

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.6 g/l	pH: 3.40	Residual Sugar: g/l
<b>Grape Variety</b>	100% Roussanne		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	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.		
<b>Vineyards</b>	This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.		
<b>Harvest</b>	October 10-21, 2013		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees ( <i>sur lie</i> ) for 6 months. A partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees ( <i>battonage</i> ) gives added complexity and richness. This wine was bottled in April 2014.		
<b>Tasting Notes</b>	Tropical aromas of honeysuckle, pineapple and jasmine, with highlights of passion fruit and vanilla. The mouth is bright and clean, with flavors of white nectarine, pear, and fresh apricot. Firm acidity provides a lengthy finish of citrus, mineral, and spice.		
<b>Released</b>	September 1, 2014.		
<b>Production</b>	1,904 cases produced		
<b>Scores/Awards</b>	<b>90 points - Virginia Boone, Wine Enthusiast - December 1, 2015</b>		
<b>Reviews</b>	<i>"This perennial favorite from the producer hits home in smooth, easygoing style. It offers a succulence of juicy tropical pineapple and apricot. A medium build gives it weight and length before it finishes clean and just the slightest bit spicy"</i> - VB, Wine Enthusiast		
<b>Reviews</b>	<i>"Truchard Roussanne is the good looking man at the party that no one seems to know who dared to wear a white bowtie with his tux even when the invitation did not require it. He is an indisputable class act. Smooth. You know he has all the latest electronic gizmos but a time tested, old school, expensive British car. He pulled up in a vintage green bullet like Jaguar. You just know he did. You were watching him. He could juggle a plate of a shrimp based appetizer from a John Besh recipe and a glass of wine in one hand. He knew how to work the room, not in a pushy way, but in a way, let's face it, that made you hope he worked over your way. You know it's true. The women wanted to meet him and the men were just a little frightened that they would! This is Truchard Roussanne.</i> <i>What many in this country think of as just a grape to blend with a list of grapes blanche, think Grenache or Picpoul, to bring that creamy palate rolling varietal characteristic home, Truchard has turned into a solo class act. We tasted Truchard Roussanne at the Grapevine Trade Show in April and have not stopped talking about it. This Truchard is different but in a polished, desirable way. This Truchard is alone but in a beckoning way. This Truchard is unique but in an approachable way. Trust me, just like the smooth operator at the party, you</i>		





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*want to meet this Truchard."*

- [www.metrowinesasheville.com/wine-blogs/blog/entry/truchard-roussanne-2013-white-bowtie#sthash.TJFwVPOu.dpuf](http://www.metrowinesasheville.com/wine-blogs/blog/entry/truchard-roussanne-2013-white-bowtie#sthash.TJFwVPOu.dpuf)

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### Roussanne 2012

CSPC# 715000

750mlx12

14.10% alc./vol.

**Chemical Analysis** Acidity: 6.5 g/l      pH: 3.46      Residual Sugar: g/l  
**Grape Variety** 100% Roussanne

**Winemaker** Sal De Ianni

**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.

**Vineyards** This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.

**Vinification/  
Maturation** Harvested October 25-31, 2012. All of the fruit was whole cluster pressed and fermented in French oak barrels (20% new). After fermentation the wine remains in barrel on the lees (*sur lie*) for 6 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. This wine was bottled in April 2013.

**Tasting Notes** Floral aromas of pineapple, honeysuckle, and fresh apricot; combined with brioche, jasmine, and vanilla. The mouth is creamy but clean, with bright flavors of white nectarine, peach, and Meyer lemon. Firm acidity provides a lengthy finish of citrus, mineral, and spice.

**Released** July 1, 2013.

**Production** 1,961 cases produced

**Scores/Awards** **89 points** - James Laube, *Wine Spectator* - June 15, 2014  
**91 points** - Steve Heimoff, *Wine Enthusiast* - February 1, 2014  
**87 points** - Stephen Tanzer, *ST's International Wine Cellar* - May/June 2014  
**87 points** - *Connoisseurs' Guide to California Wine* - March 2014

**Reviews** "Juicy, succulent Fuji apple, lemon, peach and pear flavors have accents of quince, spice and strawberry, with a spicy finish. Harmonious and refreshing. Drink now."

- JL, *Wine Spectator*

"Truchard has produced a Roussanne for many years, but the quality seems to vary according to vintage. The 2012 is a very good wine. It's dry, yet honeyed, with orange, peach and white-flower flavors. The texture is creamy, but highlighted with brisk acidity. It would be a great accompaniment to rich, complex dishes, but a simple roasted chicken would be wonderful..."

- SH, *Wine Enthusiast*

"Light gold. Dried pear, quinine and white flowers on the slightly reticent nose. Taut, nervy and focused, showing good lift to its orchard and citrus fruit flavors. Aeration brings up more flesh and weight, as well as a touch of honey. The finish clings with good tenacity and subtle floral and orchard fruit qualities. I liked this





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*wine more as it warmed up and would serve it with rich fish or poultry dishes that have a spicy edge.”*  
- ST, International Wine Cellar

*“Clean as can be and a bit lighter in gait with a good acid spine to its slightly stony, green-peach flavors, this bottling might be a little stiff at the edges, but its sins are nothing more than those of youth. It is constant in focus, its course is fixed on fruit, and its recommendation comes with the caveat that it be allowed to rest for another twelve months.*

- Connoisseurs' Guide to California Wine

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### Roussanne 2011

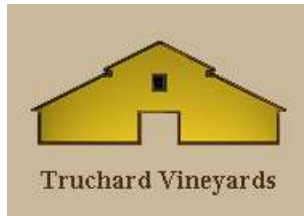
CSPC# 715000

750mlx12

13.9% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.5 g/l	pH: 3.48	Residual Sugar: g/l
<b>Grape Variety</b>	100% Roussanne		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	2011 was the third in a string of unpredictable vintages... Cool and wet springtime conditions affected berry set and reduced yields by 20%. Cool weather continued throughout the growing season, slowly brining the smaller crop to maturity. Rains in early October forced a quick end to harvest. Despite the challenges, the wines of 2011 have bright aromas and flavors with beautiful finesse and balance.		
<b>Vineyards</b>	This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.		
<b>Vinification/ Maturation</b>	Harvested October 16-20, 2011. All of the fruit was whole cluster pressed and fermented in French oak barrels (20% new). After fermentation the wine remains in barrel on the lees ( <i>sur lie</i> ) for 6 months. A partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees ( <i>battonage</i> ) gives added complexity and richness. This wine was bottled in May 2011.		
<b>Tasting Notes</b>	Rich, floral aromas of pineapple, honeysuckle, and fresh apricot; highlighted with brioche, and vanilla. The mouth has a creamy texture, layered with flavors of nectarine, melon, and Meyer lemon. Firm acidity provides a lengthy finish of citrus, mineral, and spice.		
<b>Released</b>	August 1, 2012.		
<b>Production</b>	985 cases produced		





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### Roussanne 2010

CSPC# 715000

750mlx12

13.9% alc./vol.

**Chemical Analysis** Acidity: 6.5 g/l pH: 3.50 Residual Sugar: g/l

**Grape Variety**

100% Roussanne

**Winemaker**

Sal De Ianni

**Vintage**

2010 was a challenging vintage that produced outstanding wines. Despite a cool, wet spring there was normal berry set with 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, the wines of 2010 have intense aromas and flavors, beautiful balance, and high acidity.

**Vineyards**

This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.

**Vinification/  
Maturation**

All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees (*sur lie*) for 6 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. This wine was bottled in May 2011.

**Tasting Notes**

Rich, floral aromas of pineapple, honeysuckle, and fresh apricot; highlighted with brioche, and vanilla. The mouth has a creamy texture, layered with flavors of nectarine, melon, and Meyer lemon. Firm acidity provides a lengthy finish of citrus, mineral, and spice.

**Released**

August 1, 2011.

**Production**

1484 cases produced

**Scores/Awards**

**91 points** - Steve Heimoff, *Wine Enthusiast* - September 1, 2012

**89 points** - Jeb Dunnuck's, *The Rhone Report #10* - December 2011

**Bronze Medal** - *Sunset International Wine Competition* - 2012

**Reviews**

*"While this is dry, it is enormously rich in orange and guava flavors, with an oaky overlay that tastes sweet in buttered toast and vanilla. Salmon or lamb with a fruity tapenade or salsa should make for a great pairing"*  
- SH, *Wine Enthusiast*

*"A solid Roussanne, the 2010 Truchard Roussanne is fermented and aged, on lees, in 20% new French oak, with a portion of the blend (30%) going through malolactic fermentation. The wine shows perfume and intense notes of pineapple, orange rind, and lemon, with rich base notes of vanilla and crème showing more with air. On the palate, this medium-bodied, balanced white shows a light, fresh texture, juicy acidity, and ample length on the finish. This is enjoyable on its own, but given the balance of acidity and fruit, it will also be versatile on the dinner table. Drink bottles over the coming 2-3 years."*

- JD, *The Rhone Report*





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### Roussanne 2009

CSPC# 715000

750mlx12

14.1% alc./vol.

**Chemical Analysis** Acidity: 6.5 g/l      pH: 3.54      Residual Sugar: g/l

**Grape Variety**

100% Roussanne

**Winemaker**

Sal De Ianni

**Vintage**

A dry spring allowed for good berry set and an average crop. Normal summer conditions slowly brought the grapes to maturity. Record rains in mid-October forced vintners to quickly pick the ripe fruit that was still in the field. Despite a frantic finish, the 2009 vintage produced fruity wines with intense flavors, great texture, and beautiful balance.

**Vineyards**

This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.

**Harvest**

Harvest October 18 – 28 • 24.3 °Brix • 3.47 pH • 6.8 g/L TA

**Vinification/**

**Maturation**

All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees (*sur lie*) for 6 months. 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. This wine was bottled in May 2010.

**Tasting Notes**

An elegant nose of ripe peach, pineapple, and honeysuckle; combined with lychee, brioche, and vanilla. The mouth has a creamy texture, filled with intense flavors of pear, nectarine, and Meyer lemon. Bright acidity provides a zesty finish of citrus, mineral, and spice.

**Released**

Released August 1, 2010.

**Production**

865 cases produced.

**Scores/Awards**

**87 points** - MaryAnn Worobiec, Wine Spectator - Web Only 2010

**Reviews**

*"Nectarine, peach and apricot flavors are perfectly ripe, round and appealing, with a yellow raisin note, spicy accents and a juicy acidity. Drink now. 865 cases made"*  
- MW, Wine Spectator





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### Roussanne 2008

CSPC# 715000

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.6 g/l	pH: 3.52	Residual Sugar: g/l
<b>Grape Variety</b>	100% Roussanne		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	2008 was a challenging vintage that produced wonderful wines. Freezing temperatures in early spring reduced yields by nearly 30%. Moderate temperatures throughout summer and fall easily brought the lighter crop to full maturity. The wines of 2008 have beautiful aromas, intense flavors, and great acidity.		
<b>Vineyards</b>	This white varietal has been traditionally associated with the Northern Rhone, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.		
<b>Harvest</b>	October 8 – 23 • 24.5 °Brix • 3.45 pH • 6.9 g/L TA		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees ( <i>sur lie</i> ) for 6 months. A partial malolactic fermentation (30% complete) allows the wine to retain its natural acidity, while regular stirring of the lees ( <i>battonage</i> ) gives added complexity and richness. This wine was bottled in May 2009.		
<b>Tasting Notes</b>	Floral aromas of ripe peach, apple, and honeysuckle; highlighted with lychee, brioche, and vanilla. The mouth is creamy, filled with intense flavors of nectarine, baked apple, and fresh pear. Bright acidity provides a zesty finish of citrus, mineral, & spice.		
<b>Released</b>	Released October 1, 2009		
<b>Production</b>	1143 cases made.		
<b>Scores/Awards</b>	<b>87 points</b> - MaryAnn Worobiec, Wine Spectator - Web Only 2010 <b>90 Points</b> - The Rhone Report - November 2009 <b>Silver Medal</b> - Houston Livestock Show and Rodeo 2010		
<b>Reviews</b>	<i>"Appealing for its ripe pear, peach and citrus flavors, roasted nut aromatics and jolt of acidity. Manages to pack in a lot of flavor while staying refreshing. Drink now."</i> - MW, Wine Spectator		

