



PAST VINTAGES

Syrah 2019

CSPC# 715002

750mlx12

14.3% alc./vol.

Chemical Analysis	Acidity: 6.2 g/l	pH: 3.77	Residual Sugar: g/l
Grape Variety	100% Syrah		
Winemaker	Sal De Ianni		
Vintage	2019 is very similar to the near-perfect 2018 vintage. A cold winter with average rainfall made for a late bud-break. Ideal spring weather allowed for nice berry set and above average yields. Mild conditions throughout summer and fall allowed the fruit to slowly ripen and develop maximum flavor. The wines of 2019 are bold and intense with nice structure.		
Vineyards	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 21 – 31 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 Rhône.		
Harvest	Oct. 7 – 23 • 24.6 °Brix • 3.67 pH • 7.0 g/L TA		
Vinification/ Maturation	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.		
Tasting Notes	Rich aromas of black cherry, cassis, and ripe plum with a hint of vanilla, leather, earth, and white pepper. The mouth is layered with bright, jammy flavors of boysenberry, red currants, and blackberry followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.		
Serve with	Lamb, Sausages, Grilled meats of all kinds, Stews, Game—venison, squab, Black olives, Dishes with lots of black pepper; Dishes with pungent herbs		
Released	July 1st, 2021		
Production	613 cases		
Cellaring	This wine is drinkable upon release but will reward careful cellaring for the next 12 – 15 years.		





PAST VINTAGES

Syrah 2017

CSPC# 715002

750mlx12

14.3% alc./vol.

Chemical Analysis	Acidity: 6.4 g/l	pH: 3.69	Residual Sugar: g/l
Grape Variety	100% Syrah		
Winemaker	Sal De Ianni		
Vintage	This was one growing season that everyone in Napa will not soon forget. Bud break started early, and growth was rapid due to late spring rains. Then there were three warm spells pushing towards an early finish that led up to cool fall. Then on October 8th, Napa and Sonoma were ravaged by wildfires. Napa had 90% of the harvest off the vines, and here at Truchard we were already done when the devastation hit. We are very fortunate to have harvested without concern of smoke taint, and even more lucky fires only a stone's throw away did not reach our estate.		
Vineyards	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 10 - 17 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	September 16-October 16, 2017		
Vinification/ Maturation	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 2018. This wine is drinkable upon release but will reward careful cellaring for the next 10 – 15 years.		
Tasting Notes	Our Syrah is a family favorite for its depth and complexity. We blend 2 different blocks that vary in the soil, elevation, exposure, clonal selection and age of vines from our estate. This Syrah is dark purple with a ruby edge. Bright notes of fresh blackberries, baked cherry, espresso, toasted spice and black pepper jump from the glass. Full-bodied on the palate; this wine is amazingly light on its feet for its opulence.		
Serve with	Lamb, Sausages, Grilled meats of all kinds, Stews, Game—venison, squab, Black olives, Dishes with lots of black pepper; Dishes with pungent herbs.		
Released	February 1, 2019		
Production	1035 cases produced		
Cellaring	This wine is drinkable upon release, but will reward careful cellaring for the next 10 – 15 years.		
Scores/Awards	5 stars - Ronn Wiegand MW & MS, Restaurant Wine Guide 2020		
Reviews	<i>"Terrific Syrah: intensely flavored (boysenberry, blackberry, rose petal, black tea, white pepper, toasty oak), supple, and full bodied; a wine with excellent depth and balance, and a very long, lightly tannic finish. Exceptional quality and value. Warrants further aging. 100% Syrah. Aged in French oak barrels. 14.3% [2022-2026]"</i> - RW, Restaurant Wine Magazine		





PAST VINTAGES

Syrah 2016

CSPC# 715002

750mlx12

14.3% alc./vol.

Chemical Analysis	Acidity: 6.4 g/l	pH: 3.68	Residual Sugar: g/l
Grape Variety	100% Syrah		
Winemaker	Sal De Ianni		
Vintage	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 structure and balance.		
Vineyards	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 10 - 17 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	September 22-October 1, 2016		
Vinification/ Maturation	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 2017.		
Tasting Notes	A rich nose of cassis, ripe cherry, and black plum; with a hint of vanilla, leather, and white pepper. The mouth is layered with jammy flavors of blackberry, boysenberry, and currants; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.		
Serve with	Lamb, Sausages, Grilled meats of all kinds, Stews, Game—venison, squab, Black olives, Dishes with lots of black pepper; Dishes with pungent herbs		
Released	December 1, 2017		
Production	1050 cases produced		
Cellaring	This wine is drinkable upon release, but will reward careful cellaring for the next 10 – 15 years.		





PAST VINTAGES

Syrah 2015

CSPC# 715002

750mlx12

14.3% alc./vol.

Chemical Analysis	Acidity: 6.3 g/l	pH: 3.70	Residual Sugar: g/l
Grape Variety	100% Syrah		
Winemaker	Sal De Ianni		
Vintage	The 2015 vintage was one of the earliest harvests on record! A very dry winter forced early bud-break. Cool spring conditions during flowering led to poor set; yields were down almost 40%. Moderate summer temperatures quickly brought the small crop to full maturity. The wines of 2015 are powerful and concentrated, yet elegant.		
Vineyards	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 10 - 17 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	September 12-28, 2015		
Vinification/ Maturation	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 2016. This wine is drinkable upon release, but will reward careful cellaring for the next 10 – 15 years.		
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.		
Released	November 1, 2016		
Production	785 cases produced		
Cellaring	This wine is drinkable upon release, but will reward careful cellaring for the next 12-15 years.		





PAST VINTAGES

Syrah 2013

CSPC# 715002

750mlx12

14.3% alc./vol.

Chemical Analysis	Acidity: 6.5 g/l	pH: 3.69	Residual Sugar: g/l
Grape Variety	100% Syrah		
Winemaker	Sal De Ianni		
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.		
Vineyards	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 10 - 17 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	September 18-October 15, 2015		
Vinification/ Maturation	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.		
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.		
Released	June 1, 2015		
Production	754 cases produced		
Cellaring	This wine is drinkable upon release, but will reward careful cellaring for the next 12-15 years.		





PAST VINTAGES

Syrah 2011

CSPC# 715002

750mlx12

14.3% alc./vol.

Chemical Analysis	Acidity: 6.4 g/l	pH: 3.72	Residual Sugar: g/l
Grape Variety	100% Syrah		
Winemaker	Sal De Ianni		
Vintage	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 bringing 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.		
Vineyards	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 10 - 17 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.		
Vinification/ Maturation	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 2012.		
Tasting Notes	Rich aromas of blackberry, plum, and blueberry; with hints of vanilla, earth, and white pepper. The mouth is filled with jammy flavors of cassis, boysenberry, and black cherry; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.		
Released	September 1, 2013		
Production	993 cases produced		
Cellaring	This wine is drinkable upon release, but will reward careful cellaring for the next 7-10 years.		
Scores/Awards	88 points - Robert Parker, Wine Advocate #209 - October 2013		
Reviews	<i>"The 2011 Syrah exhibits a deeper ruby/purple color as well as a smoky perfume of camphor, white flowers and cassis. Soft, meaty, peppery and lush with an upfront character as well as lots of fruit and charm, this beauty can be drunk now and over the next 4-5 years."</i> RP, Wine Advocate		





PAST VINTAGES

Syrah 2009

CSPC# 715002

750mlx12

14.3% alc./vol.

Chemical Analysis

Acidity: 6.3 g/l

pH: 3.78

Residual Sugar: g/l

Grape Variety

100% Syrah

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

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 10 - 17 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

Vinification/

Maturation

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 2010.

Tasting Notes

Aromas of plum, boysenberry, and blackberry; highlighted with vanilla, earth, and white pepper. The mouth is filled with rich flavors of cassis and black cherry; followed by mineral and cracked black pepper. Ripe tannins provide an opulent finish of fruit and spice.

Released

October 1, 2011.

Production

1020 cases produced

Cellaring

This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 12 years.

Scores/Awards

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

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

Reviews

"It's dry, full bodied and tannic, needing some time to come around. A note of black pepper is immediately noticeable on first whiff. On the palate, it's rich and deep, with in blackberry and blueberry flavors, with an umami tang—like bacon. Give it until 2014 or so, although it's not a long term ager."

- SH, *Wine Enthusiast*

"A very pretty Syrah and the equal of the '08, the 2009 Truchard Syrah is age for 10 months in 90% French oak and 10% American, 30% of both being new. Possessing rich, layered aromas of fresh plum, blackberry, crushed stone, pepper, and charred meat, this medium+ bodied Syrah has an energetic texture, good concentration, solid acidity, and a dry, focused finish that has a tannic edge. This needs a short decant to show at its best, and should continue to shine for 3-5 years."

- JD, *The Rhone Report*





PAST VINTAGES

Syrah 2007

CSPC# 715002

750mlx12

14.3% alc./vol.

Chemical Analysis

Acidity: 6.4 g/l

pH: 3.76

Residual Sugar: g/l

Grape Variety

100% Syrah

Winemaker

Sal De Ianni

Vintage

2007 was a dry, cool vintage that produced outstanding wines. A dry winter and spring allowed for a good set of exceptionally small berries. Cooler temperatures throughout the growing season slowly brought the lighter crop to full maturity. The wines of 2007 have intense fruit aromas and flavors, complexity, and great structure.

Vineyards

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 10 - 17 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. 28 – Oct. 30 • 24.6 °Brix • 3.62 pH • 6.9 g/L TA

Vinification/

Maturation

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 2008.

Tasting Notes

Aromas of plum, cassis, and blackberry; with hints of vanilla, earth, and white pepper. The mouth is rich - layered with flavors of ripe berries, black cherry jam, and red currants; followed by mineral and cracked black pepper. Mouthfilling tannins provide an opulent finish of fruit and spice.

Released

June 1, 2010

Production

2010 cases produced

Cellaring

This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 12 years.

Scores/Awards

88 points - Robert Parker, Wine Advocate #186 - December 2009

88 points - James Laube, Wine Spectator - July 31, 2010

Reviews

"I also liked the blackberry, tar, and camphor, as well as the meatiness of the soft, silky-textured 2007 Syrah, but it also needs to be drunk over the near term."

- RP, Wine Advocate

"Tightly wound, firm, compact and spicy, this is full-bodied, offering mineral, dark berry, porcini mushroom and touches of underbrush. Drink now through 2016. 2,000 cases made"

- JL, Wine Spectator





PAST VINTAGES

Syrah 2005

CSPC# 715002

750mlx12

14.3% alc./vol.

Chemical Analysis Acidity: 6.5 g/l pH: 3.75 Residual Sugar: g/l

Grape Variety

100% Syrah

Winemaker

Sal De Ianni

Vintage

Near perfect conditions throughout the spring of 2005 resulted in excellent berry set and a very large crop. Mild summer temperatures gradually ripened the fruit, allowing for extremely long "hang time". The 2005 vintage produced elegant wines, with intense aromas, rich flavors, and beautiful structure.

Vineyards

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 10 - 17 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

Oct. 3 – Nov. 5 • 24.6 °Brix • 3.60 pH • 7.0g/L TA

Vinification/

Maturation

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 2006.

Tasting Notes

Floral aromas of ripe plum, cassis, and blackberry; highlighted with vanilla, earth, and white pepper. The mouth is rich - layered with flavors of black cherry, berry jam, and red currants; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.

Released

September 1, 2008

Production

2629 cases produced

Cellaring

This wine is drinkable upon release, but will cellar for the next 10 - 12 years.

Scores/Awards

88 points - Robert Parker, Wine Advocate #177 - June 2008

87 points - James Laube, Wine Spectator - February 28, 2009

86 points - Steve Heimoff, Wine Enthusiast - February 1, 2009

Silver Medal - San Francisco BJ Fine Wine Competition 2008

Reviews

"The 2005 Syrah has smoky black currant and cherry notes intermixed with some tar, damp earth, and spice. It is a soft, velvety style of wine that is very endearing. Drink it over the next several years."

- RP, Wine Advocate

"Sleek, spicy and medium-weight, showing herb, dried berry and black cherry notes, with a touch of olive. Ends with fine-grained tannins. Drink now through 2014. 2,629 cases made."

- JL, Wine Spectator

A pretty good Syrah that shows firm tannins and a full-bodied voluptuousness. The flavors are quite jammy and pie-filling, of blackberries, cherries, currants, cola, anise and black pepper. Now through 2010.

- SH, Wine Enthusiast

