

TRUCHARD VINEYARDS

(NAPA VALLEY, CALIFORNIA)

www.truchardvineyards.com



Truchard Vineyards was established in 1974, when Tony and Jo Ann Truchard came to the Carneros region of the Napa Valley and purchased a 20-acre parcel of land. Over the past 31 years the Truchard Estate Vineyard has grown to 400 acres, of which 270 acres are planted.

The Truchards now sell grapes to more than 20 premiere Napa Valley wineries.

The Truchard Estate Vineyard is a series of hills and valleys, which contain a variety of soils: clay, shale, sandstone, volcanic rock, and ash. The various combinations of terrain, geology, and marine-moderated temperatures provide unique winegrowing conditions.

In 1989, the Truchards began making wine for themselves using only their estate-grown fruit.

An old barn on the property was converted into a winery; this barn became the symbol for

Truchard Vineyards and adorns the top of the wine label. With the addition of a 10,500-square foot wine cave, the winery has become a beautiful, modern facility. The winery makes 11 different wines, producing a total of 16,000 cases per year.

Chardonnay 2022

CSPC# 716096

750mlx12

14.1% alc./vol.

Chemical Analysis	Acidity: 6.4 g/l	pH: 3.38
Grape Variety	100% Chardonnay	
Winemaker	Sal De Ianni	
Sustainability	In 1989, the Truchards established a winery and began producing wines using only their estate-grown fruit. 80% of the vines are sustainably grown, the other 20% are organic; the vineyards and winery are certified Napa Green, the estate is certified Fish Friendly Farming, and they use 100% renewable energy.	
Vintage	The 2022 vintage displays the resilience of our vineyards. Moderate winter rains offered the vines much needed relief after an exceptionally dry 2021. Mild spring weather followed, allowing the vines to set a more robust crop. Picking began in late August, then a record-setting heat wave in mid-September accelerated the harvest. The progression of the seasons in 2022 helped to enhance the bounty from our vines and, ultimately, the balanced flavors and aromas that define our wines	
Vineyards	Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 26 - 48 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperatures - conditions that make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with tropical fruit characteristics and a unique spicy element.	
Harvest	Sept. 22 – Oct. 18 • 24.3 °Brix • 3.28 pH • 7.2 g/L TA	
Vinification/ Maturation	The fruit was whole cluster pressed, producing a full-bodied wine with delicate structure. Our Chardonnay is 100% barrel fermented in French oak (33% new) using various yeast strains. After fermentation the wine remains in barrel on the lees (<i>sur lie</i>) for 10 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.	
Tasting Notes	A complex nose of pineapple, lemon, quince, and honeysuckle, with slight hints of nutmeg, fig, and toasted oak. The mouth is clean and bright, with flavors of green apple, fresh pear, and Meyer lemon. Firm acidity provides a crisp finish of citrus, mineral, and spice.	
Winemaker' Notes	The 2022 Chardonnay is layered with tropical fruit notes of pineapple and mango counterpointed by a core of bright citrus fruits of Meyer lemon, quince, and kumquat then rounded out by granny smith apples, spice, and floral like perfume. The high-quality French oak is well integrated, and the wine has amazing acidity for its richness and complexity.	



Serve with Enjoy with a variety of seafood and poultry dishes - such as cracked crab, shrimp cocktail and any type of white fish; pasta with a white cream sauce; roast chicken with lemon citrus. Great with cheese - triple cream brie, white cheddar & Chèvre.

Released September 1, 2023

Production 5190 cases

Cellaring Drink 2023-2028
