## **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. They transformed what was an abandoned prune orchard into a vineyard and began selling the fruit to a local winery. Through hard work and dedication, they quickly developed a reputation as one of the outstanding vineyards in Carneros. 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. Winemaker Sal De Ianni makes 11 different wines and produces approx 16,000 cases annually.

# Syrah 2020

CSPC# 715002	750mlx12	14.3% alc./vol.							
Chemical Analysis Grape Variety	Acidity: 6.3 g/l	pH: 3.70 Residual Sugar: g, 100% Syrah	/						
Winemaker	Sal De Ianni								
Vintage		esting year in the vineyards. Bud break was normal,							
	-	combined with unsettled spring weather affected b							
	• ·	led to below average yields. Normal conditions throughout summer allowed the light							
	crop to easily ripen. Th	crop to easily ripen. The dual challenges of the pandemic and wildfires during harvest							
		s very difficult. Despite these hardships, the wines	of 2020 are						
	big, bold, and full of fla								
Vineyards		Syrah planted on the Truchard Estate Vineyard. Fou							
		the "Highlands" region to the north, and 8 acres are located at the southern end of the							
	-	are dominated by austere hillsides composed of vo							
		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-								
		ors and structure reminiscent of the northern Rhôr	1e. 🙈						
Harvest	-	.5 ºBrix • 3.63 pH • 7.0 g/L TA							
Vinification/	_	tly destemmed and crushed into open top	Million and						
Maturation		fermenters with approximately 20% whole berries. Individual lots were inoculated							
		t. Fermentations were punched down twice daily w							
		at 88º F. After 14 days of maceration, each lot was							
		nk before going to barrel. The wine was aged for 10	CARACTERS NAME AND ADDRESS OF						
		American (10%) oak; 25% of these barrels were no							
		once before being bottled in August of 2021. This w							
Testing Nates	-	e but will reward careful cellaring for the next 12 –	15 years.						
Tasting Notes		herry, cassis, and ripe plum with a hint of vanilla,	e flevere ef						
		ite pepper. The mouth is layered with bright, jamm	-						
		ants, and blackberry followed by mineral and crack							
Serve with		tannins provide an opulent finish of fruit and spice.							
Serve with		ent with heartier dishes, stews, and lamb. For lighte	er, fair it would go well with heavily						
Production	spiced/seasoned/herb 720 cases. Released M	•							
Cellaring		upon release but will reward careful cellaring for th	ie next 12 – 15 years.						



### Chardonnay 2022

CSPC# 716096	750	Omlx12			14.1% alc./vol.	
Chemical Analysis Grape Variety Winemaker Sustainability	estate-gro	he Truchards own fruit. 80%	6 of the vine	100% a wine es are s	6 Chardonnay ery and began producing wines using only their ustainably grown, the other 20% are organic; the	
Vintage	Farming, The 2022 the vines followed,	and they use vintage displa much needed allowing the	100% renev ays the resil I relief after vines to set	vable e ience o an exc a more	of our vineyards. Moderate winter rains offered reptionally dry 2021. Mild spring weather e robust crop. Picking began in late August, then	
Vineyards	the seaso balanced Chardonn vines rang terrain, a growing (	ns in 2022 he flavors and a nay is located ge from 26 - 4 nd cooler te	lped to enh romas that o throughout 8 years old mperatures They produc	ance th define o the so and be - conc	nber accelerated the harvest. The progression of ne bounty from our vines and, ultimately, the our wines uthern part of the Truchard Estate Vineyard. The enefit from the various marine soils, gently sloped ditions that make the Carneros region ideal for natic wines with tropical fruit characteristics and	
Harvest	-			3.28 p	H • 7.2 g/L TA	Second Second
Vinification/	The fruit	was whole clu	uster presse	ed, proc	ducing a full-bodied wine with delicate structure.	and the second s
Maturation					ed in French oak (33% new) using various yeast	TRUCHARD
Tasting Notes	A partial acidity, w A comple nutmeg, f	malolactic fe hile regular st ex nose of p fig, and toast	rmentation tirring of the bineapple, l ed oak. The	(30% e lees ( <i>l</i> emon, mouth	ains in barrel on the lees ( <i>sur lie</i> ) for 10 months. complete) allows the wine to retain its natural <i>battonage</i> ) gives added complexity and richness. quince, and honeysuckle, with slight hints of is clean and bright, with flavors of green apple, ity provides a crisp finish of citrus, mineral, and	CRAEDONNAY CRIMINO, LARK MART
Winemaker' Notes	The 2022 bright citr	rus fruits of N	leyer lemon	, quinc	pical fruit notes of pineapple and mango counterpoi e, and kumquat then rounded out by granny smith a ich oak is well integrated, and the wine has amazing	apples, spice, and
Serve with	Enjoy with fish; pasta white che	a with a white ddar & Chèvr	seafood and cream sau	-	ry dishes - such as cracked crab, shrimp cocktail and st chicken with lemon citrus. Great with cheese - trip	
Released	Septembe					
Production Cellaring	5190 case Drink 202					
Cenaring		5-2020				

#### Roussanne 2022

CSPC# 715000	750mlx12	14.1% alc./vol.	
Chemical Analysis Grape Variety	Acidity: 7.2 g/l	pH: 3.33 Residual Sugar: g/l 100% Roussanne	
Winemaker	Sal De Ianni		
Vintage	2022 is very similar to	the near-perfect 2018 vintage. A cold winter with average	
	rainfall made for a late	e bud-break. Ideal spring weather allowed for nice berry set and	
	•	Mild conditions throughout summer and fall allowed the fruit to	
		lop maximum flavor. The wines of 2022 are bold and intense,	
	with nice acidity.		
Vineyards		were planted on the southern edge of Truchard Vineyards in	
	-	composed of volcanic rock and ash, the vines benefit from the	
	• · ·	and cooler Carneros temperatures. Roussanne is a challenging	
		yard and winery. However, when done correctly it can produce ate wine with structure and finesse to age.	
Harvest	October 31-November	•	-
Vinification/		ole cluster pressed and fermented in French oak barrels (20%)	To the second se
Maturation	new. After fermentati	and a second	
		rmentation (30% complete) allows the wine to retain its natural	
	acidity, while regular s	TRUCHARD	
		as bottled in April 2023.	ROUSSANNE
<b>Tasting Notes</b>	Intense aromas of pine	eapple, honeysuckle, and lychee with highlights of brioche and	2021
	vanilla. The mouth is c	crisp, with clean flavors of white nectarine, honeydew melon,	Transfer of the local division of the local
	•	t acidity provides a lengthy finish of citrus, mineral, and spice.	441 MT 9
Serve with		s own, but given the balance of acidity and fruit, it will also be	
		r table. Salmon or lamb with a fruity tapenade or salsa should	
	make for a great pairir	ng.	
Released	July 1, 2023		
Production	1054 cases produced		

Pinot Noir 2	020						
CSPC# 715001	75	0mlx12		14.	1% alc./vol.		
Chemical Analysis Grape Variety	Acidity:	6.1 g/l	pH:	3.64 100% Pind	Residual Sugar: Dt Noir	g/l	
Winemaker	Sal De la	nni					
Vintage	weather conditior	affected berry	v set and lec summer all	l to below owed the l	ry winter combined with average yields. Moderat ight crop to easily ripen.	e to warm	
Vineyards	Seven se Two "Ma selection element 45 years thin soils	parate clonal s irtini" clones, t s from France of aromatic fr in age. They a	selections o the "Pomma – Dijon 114 uit, spice, a re planted i and cooler t	f Pinot Noi ard" clone, I, 115, 667, nd texture n several s emperatur	r grow on the Truchard E the "Swan" clone and se 777. Each selection pro- to the blend. The vines r elect sites that take full a es, factors which combir ir.	everal new vides a unique ange from 23 - advantage of the	
Harvest		- Sept. 12 • 24					
Vinification/ Maturation	approxin yeast, aft	nately 20% wh ter "cold soaki	ole berries. ng" for up t	Each lot w o 5 days. F	ushed into open top fern as inoculated with Assm ermentations were punc	annhausen ched down three	
	the lots w wine was It is read	vere pressed, aged for 10 n	settled in ta nonths in Fr te drinking	anks for 24 rench oak (	92º F. After 7 - 12 days o hours, and then put into 35% new) and bottled in cefully age for the next :	barrel. This August of 2021.	TRUCHARD PINOT NOIR CHARLOS AND NOIR
Tasting Notes	Rich aror and eartl vanilla. F	nas of black cl n. The mouth i	nerry, ripe p is silky with d delicate ta	flavors of i	hubarb with hints of por red currants, cranberry, a s the palate and provide	and sweet	
Serve with	This as a would wi	n all-around, " th grilled strip	drink anytir loins or Asi	an-glazed s	f wine that would be as a salmon. Also try Roast or isotto with pecorino che	grilled pork, Grilled	
Production	2755 cas						
Scores/Awards Reviews	"The 202	nes with arom	rneros Nap	a Valley Pii	<b>022</b> not Noir is fragrant and e uits, savory spices, and e		, ,

#### Cabernet Sauvignon 2021 CSPC# 715003 750mlx12

CSPC# 715003	750mlx12	14.2% alc./vol.					
Chemical Analysis Grape Variety		pH: 3.64 Residual Sugar: g/l Sauvignon, 10% Cabernet Franc, 1% Petit Verdot, 1% Malbec					
Winemaker	Sal De lanni	duinter in a new bud break some carb in 2021. During					
Vintage							
		ricken vines struggled to grow, setting a very light crop with small					
		ields were down nearly 50%. Moderate conditions throughout the					
	austere, and concentra	ruit to easily ripen. As expected, the wines of 2021 are intense,					
Vineyards		ineyard is located in the Carneros region of the Napa Valley. It is 400					
villeyalus		ys which contain a variety of soils: clay, shale, sandstone, limestone,					
		. The combination of terrain, geology, and marine-moderated					
		s ideal conditions for wine-growing. Cabernet Sauvignon is planted					
		es, including steep, southwestern facing hillsides.					
		25 - 47 years old, and produce wines that are deep in color,					
		vors of plum, berry, and spice. Cabernet Franc, Petit Verdot, and					
	-	provide additional softness, structure, and complexity.	TRU				
Harvest		rix • 3.55 pH • 6.3 g/L TA	CABERI				
Vinification/		itly destemmed and crushed, then inoculated with Pasteur Red	CARN				
Maturation	_	were pumped-over twice daily, with the temperature peaking at 880					
	-	ried from 14 to 30 days depending on the vineyard block. The wine					
	was aged for 20 month	hs in French oak barrels (45% new). The final blend is 88% Cabernet					
	Sauvignon, 10% Cabern	net Franc, 1% Petit Verdot, and 1% Malbec. This wine is drinkable					
	now, but will gracefully	y age for the next 15 - 20 years.					
<b>Tasting Notes</b>	A complex nose of ripe	e plum, boysenberry, and cassis, with hints of cedar and vanilla. The					
	mouth is layered with b	bright flavors of black cherry, red currants, and berry jam. Ripe					
	tannins focus the palate	te and provide a lengthy finish of spice and red fruit.					
Serve with	Pair with steak, buffalo	o, squab, wild pheasant, duck, and hearty stews. Or serve with a					
	pepper crusted grilled t	tuna steak.					
Production	4391 cases						
Released	October 1, 2023						
Cellaring	This wine can age 10 to	o 15 years with proper cellaring but is drinkable now.					



