



## PAST VINTAGES

### Chardonnay 2020

CSPC# 716096

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.6 g/l	pH: 3.35	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Winemaker</b>	Sal De Ianni		
<b>Sustainability</b>	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.		
<b>Vintage</b>	2020 was a very interesting year in the vineyards. Bud break was normal, but a cold and dry winter combined with unsettled spring weather affected berry set and led to below average yields. Normal conditions throughout summer allowed the light crop to easily ripen. The dual challenges of the pandemic and wildfires during harvest made picking decisions very difficult. Despite these hardships, the wines of 2020 are big, bold, and full of flavor.		
<b>Vineyards</b>	Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 24 - 46 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.		
<b>Harvest</b>	September 16 – 22 • 24.3 °Brix • 3.27 pH • 7.3 g/L TA		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed; this technique produces 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 (sur lie) for 10 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.		
<b>Tasting Notes</b>	An intense nose of pineapple, baked apples, and honeysuckle with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright filled with flavors of fresh pear, quince, and lemon zest. Firm acidity provides a crisp finish of citrus, mineral, and spice.		
<b>Winemaker Notes</b>	The 2020 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		
<b>Serve with</b>	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.		
<b>Released</b>	December 1, 2020		
<b>Production</b>	4026 cases		
<b>Cellaring</b>	Drink 2020-2024		
<b>Scores/Awards</b>	<b>89 points</b> - MaryAnn Worobiec, Wine Spectator - July 2022 <b>90 points</b> - Joe Czerwinski, Wine Advocate - May 2022 <b>91 points</b> - Wilfred Wong, Wine.com - November 2021 <b>88 points</b> - Connoisseurs' Guide to California Wine - April 2022		
<b>Reviews</b>	<i>"Fresh and juicy, with ripe nectarine and apricot flavors that come with a hint of buttery pastry and drizzled</i>		





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**Reviews** *honey, showing a touch of white tea on the finish. Drink now. 4,026 cases made."*  
- MW, WineSpectator.com

*"A ripe-fruit cornucopia, Truchard's 2020 Chardonnay features notes of guava and peach, hints of butter and hazelnut, plus citrus and sweet corn nuances. Medium to full-bodied and plump, with a slightly custardy feel, this strong effort turns gently silky on the finish. Enjoy it over the next few years."*

- JC, Wine Advocate

*"The 2020 Truchard Chardonnay shows excellent complexities. TASTING NOTES: This wine shines with aromas and flavors of ripe apple, savory spices, and oak. Enjoy it with coq au vin."*

- WW, Wine.com

*"Nicely stated, crisp apple fruit gets an enriching lift from a smart appointment of lightly toasty oak in this incisively varietal, medium-full-bodied effort that earns good marks for its steady focus as well as its lively balance. It is a wine of measured richness that will prove a versatile mealtime mate suited to service with most any dish with an affinity to well-made Chardonnays that do not run to full-blown extravagance. Reviewed: November 2021"*

- Connoisseurs' Guide to California Wine

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## PAST VINTAGES

### Chardonnay 2019

CSPC# 716096

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.6 g/l	pH: 3.35	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	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 acidity.		
<b>Vineyards</b>	We grow our Chardonnay in the coolest and southernmost part of the Estate, the vines range from 25-45 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperature conditions that make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with complex fruit characteristics with unique spice and floral notes.		
<b>Harvest</b>	Sept. 25 – Oct. 5 • 24.4 °Brix • 3.25 pH • 7.4 g/L TA		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed; this technique produces 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 (sur lie) for 10 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.		
<b>Tasting Notes</b>	Floral aromas of quince, pineapple, and honeysuckle with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright - filled with flavors of green apple, fresh pear, and lemon zest. Firm acidity provides a crisp finish of citrus, mineral, and spice.		
<b>Winemaker Notes</b>	The 2019 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.		
<b>Serve with</b>	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.		
<b>Released</b>	December 1, 2020		
<b>Production</b>	4942 cases		
<b>Cellaring</b>	Drink 2020-2024		
<b>Scores/Awards</b>	<b>89 points</b> - Kim Marcus, Wine Spectator - Web Only 2021 <b>92 points</b> - James Suckling, JamesSuckling.com - December 2020 <b>90 points</b> - Lisa Perrotti-Brown, Wine Advocate - January 2021		
<b>Reviews</b>	<i>"There's vibrant savoriness to the well-spiced apple tart and peach pastry flavors. Ends with toasty and buttery accents on the structured finish. Drink now. 4,942 cases made."</i> - JM, Wine Spectator		



*"Lemon-curd, apricot, dried-pineapple and hazelnut aromas. It's medium-to full-bodied with crisp acidity and concentrated mineral and dried-fruit flavours. Drink or hold."*



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- JS, [JamesSuckling.com](https://www.jamesuckling.com)

*"The 2019 Chardonnay features compelling notes of spice cake, coriander seed, cashews, and brioche over a core of apple sauce and poached pears. The medium to full-bodied palate is jam-packed with spiced apples flavours and toasty nuances, delivering a lively line of freshness and a savoury/nutty - finish. Delicious Chardonnay at a nice price! Drink Date 2020 – 2024."*

- LPB, [Wine Advocate](https://www.wineadvocate.com)

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## PAST VINTAGES

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### Chardonnay 2018

CSPC# 716096

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.4 g/l	pH: 3.36	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<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>	We grow our Chardonnay in the coolest and southernmost part of the Estate, the vines range from 25-45 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperature conditions that make the Carneros region ideal for growing Chardonnay. They produce aromatic wines with complex fruit characteristics with unique spice and floral notes.		
<b>Harvest</b>	Sept. 30 – Oct. 20 • 24.3 °Brix • 3.30 pH • 7.0 g/L TA		
<b>Vinification/ Maturation</b>	All the fruit was whole cluster pressed. This technique produces 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%) allows the wine to retain its natural acidity, while regular stirring of the lees ( <i>battonage</i> ) gives complexity and richness.		
<b>Tasting Notes</b>	A beautiful nose of fresh pear, pineapple, and jasmine with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright, filled with flavors of baked apple, lemon, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.		
<b>Serve with</b>	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.		
<b>Released</b>	September 1, 2019		
<b>Production</b>	5770 cases produced		
<b>Cellaring</b>	Drink 2022-2024		
<b>Scores/Awards</b>	<b>5 stars</b> - Ronn Wiegand MW & MS, Restaurant Wine Guide Issues #187, #188, #189 - 2020 <b>87 points</b> - Kim Marcus, Wine Spectator - Web Only 2020		
<b>Reviews</b>	<i>"Wonderful Chardonnay: supple, full bodied, and complex in aroma/flavor (white peach, pineapple, honey, roasted nut, vanilla, toasty oak), it is very well balanced, crisp, and very persistent on the finish. Can be aged a bit. Great value. Aged 10 months in French oak barrels, 33% new. 30% ML. From 25 to 45-year-old vines. 14.1% [2022-2024]"</i> - RW, Restaurant Wine Magazine  <i>"Custardy accents grace the Gala apple and pear tart flavors, accented by oaky notes. Hints of dried mint emerge on the spicy finish. Drink now. 5,770 cases made."</i> - KM, winespectator.com		





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### Chardonnay 2017

CSPC# 716096

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 7.1 g/l	pH: 3.30	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	After 4 dry years, the 2017 harvest can be considered almost "normal". Record winter rains 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 yield. Hot summer and autumn temperatures quickly brought the fruit to maturity. Severe wildfires 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>	Chardonnay is located throughout the southern part of Truchard Vineyards. The vines range from 21 to 43 years old and benefit from the various marine soils, gently sloped terrain, and cooler temperatures. The Carneros region is ideal for growing Chardonnay as it produces aromatic and world class wines with tropical fruit characteristics and a unique spicy element.		
<b>Harvest</b>	September 11 to October 3rd, 2017. 24.4 brix.		
<b>Vinification/ Maturation</b>	All the fruit was whole cluster pressed. This technique produces 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%) allows the wine to retain its natural acidity, while regular stirring of the lees ( <i>battonage</i> ) gives complexity and richness.		
<b>Tasting Notes</b>	Aromas of pineapple, quince, and jasmine; with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright; filled with fresh flavors of green apple, pear, and Meyer lemon. Firm acidity provides a crisp finish of citrus, mineral, and spice.		
<b>Released</b>	February 1, 2019		
<b>Production</b>	4773 cases produced		
<b>Scores/Awards</b>	<b>5 stars</b> - Ronn Wiegand MW & MS, Restaurant Wine Guide 2019 <b>89 points</b> - Kim Marcus, Wine Spectator - Web Only 2019		
<b>Reviews</b>	<i>"Superb Carneros Chardonnay—and a top value. This is an elegant, finely flavored wine that is full bodied, very supple in texture, well balanced, and very long and harmonious on the finish, tasting of pineapple, green apple, white peach, guava, lime, vanilla, and toasty oak. First rate; can be aged a bit. Aged 10 months in French oak barrels, 33% new. 30% ML. 4,773 cases. 14.1% [2020-2022]"</i> - RW, Restaurant Wine Magazine		
<b>Reviews</b>	<i>"Stony and savory notes fill this zesty version, featuring dried white fruit, pear tart and toasty flavors. Buttery finish. Drink now through 2022. 4,773 cases made."</i> - KM, winespectator.com		





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### Chardonnay 2016

CSPC# 716096

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.5 g/l	pH: 3.35	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<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 structure and balance.		
<b>Vineyards</b>	Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 14 - 36 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.		
<b>Harvest</b>	Sept. 11-30 • 24.3 °Brix • 3.29 pH • 7.3 g/L TA		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed, this technique produces 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 (sur lie) for 10 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.		
<b>Tasting Notes</b>	Aromas of pineapple, quince and jasmine; with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright; filled with fresh flavors of green apple, pear, and Meyer lemon. Firm acidity provides a crisp finish of citrus, mineral, and spice.		
<b>Serve with</b>	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.		
<b>Released</b>	January 1, 2018		
<b>Production</b>	5215 cases produced		





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### Chardonnay 2015

CSPC# 716096

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.5 g/l	pH: 3.37	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	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.		
<b>Vineyards</b>	Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 14 - 36 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.		
<b>Harvest</b>	Sept. 3 – 23 • 24.3 °Brix • 3.27 pH • 7.4 g/L TA		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed, this technique produces 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 (sur lie) for 10 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.		
<b>Tasting Notes</b>	Aromas of quince, pineapple, and honeysuckle; with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright; filled with flavors of green apple, pear, and lemon. Firm acidity provides a crisp finish of citrus, mineral, and spice.		
<b>Released</b>	November 1, 2016		
<b>Production</b>	5557 cases produced		
<b>Scores/Awards</b>	<b>90 points - James Laube, Wine Spectator - June 2017</b>		
<b>Reviews</b>	<i>"Exhibits a distinct lemon-grapefruit edge that imparts a lively mouthfeel. Offers a mix of tangerine, blood orange and spicy, pithy citrus skin flavors. Drink now through 2020."</i> - JL, Wine Spectator		







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### Chardonnay 2013

CSPC# 716096

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.6 g/l	pH: 3.34	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<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>	Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 14 - 36 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.		
<b>Harvest</b>	Sept. 7 – Oct. 8 • 24.0 °Brix • 3.25 pH • 7.5 g/L TA		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed, this technique produces 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 (sur lie) for 10 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.		
<b>Tasting Notes</b>	Tropical aromas of green apple, Meyer lemon, and honeysuckle; with highlights of nutmeg, fig, and toasted oak. The mouth is clean and bright; filled with flavors of fresh pear, lemon zest, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.		
<b>Released</b>	November 1, 2014		
<b>Production</b>	4,955 cases produced		
<b>Scores/Awards</b>	<b>91 points</b> - James Laube, <i>Wine Spectator</i> - April 2015 <b>90 points</b> - Virginie Boone, <i>Wine Enthusiast</i> - December 1, 2015		
<b>Reviews</b>	<i>"Delightfully complex and layered, with pear, green fig, tropical fruit and zingy citrus notes. This is both full-bodied and elegant, presenting enticing scents of new oak and citrus blossom. Drink now."</i> - JL, <i>Wine Spectator</i>  <i>"Crisp green apple, fresh citrus and caramel coat the palate before delving into nutmeg and Tahitian vanilla, the wine's fruit ripe and in balance. Bright acidity refreshes throughout the glass, finishing in a splash of minerally spice."</i> - VB, <i>Wine Enthusiast</i>		





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### Chardonnay 2012

CSPC# 716096

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.6 g/l	pH: 3.35	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	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.		
<b>Vineyards</b>	Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 14 - 36 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.		
<b>Harvest</b>	Sept. 22 – Oct. 21 • 23.9 °Brix • 3.26 pH • 7.4 g/L TA		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed, this technique produces 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 (sur lie) for 10 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.		
<b>Tasting Notes</b>	An intense nose of pineapple, green apple, and honeysuckle; with a hint of nutmeg, fig, and toasted oak. The mouth is bright and balanced; filled with flavors of fresh pear, Meyer lemon, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.		
<b>Released</b>	November 1, 2013		
<b>Production</b>	4,305 cases produced		
<b>Scores/Awards</b>	<b>88 points</b> - James Laube, <i>Wine Spectator</i> - June 15, 2014 <b>88 points</b> - Steve Heimoff, <i>Wine Enthusiast</i> - April 1, 2014 <b>87 points</b> - Stephen Tanzer, <i>ST's International Wine Cellar</i> - May/June 2014		
<b>Reviews</b>	<i>"Clean, pure and elegant, with a mix of white peach, nectarine, citrus and green apple notes. Remains juicy through the finish. Drink now. 4,305 cases made."</i> - JL, <i>Wine Spectator</i>		
	<i>"Dry, oaky and minerally, this Chardonnay shows intensely focused Meyer lemon, lime, Asian pear and golden apricot flavors, whose acidity makes it savory. One-third new oak gives it a vanilla and buttered toast richness. Drink this fine wine now, but not too cold."</i> - SH, <i>Wine Enthusiast</i>		
	<i>"Light gold. Musky pear, melon and oak spices on the nose. Fleshy poached pear and honeydew flavors show good depth and a smoky, leesy quality that builds with air. Betrays some warmth on the broad finish, which is pliant and gently spicy."</i> - ST, <i>International Wine Cellar</i>		





## PAST VINTAGES

### Chardonnay 2011

CSPC# 716096

750mlx12

13.9% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.7 g/l	pH: 3.32	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<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>	Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 14 - 36 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.		
<b>Harvest</b>	Sept. 30 – Oct. 16 • 23.8 °Brix • 3.24 pH • 7.5 g/L TA		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed, this technique produces 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 (sur lie) for 10 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.		
<b>Tasting Notes</b>	Floral aromas of green apple, pineapple, and honeysuckle; with a touch of vanilla, nutmeg, and toasted oak. The mouth is creamy and balanced; filled with bright flavors of fresh pear, Meyer lemon, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.		
<b>Released</b>	January 15, 2013		
<b>Production</b>	3,431 cases produced		
<b>Scores/Awards</b>	<b>90 points</b> - James Laube, Wine Spectator - April 8, 2013 <b>90 points</b> - Steve Heimoff, Wine Enthusiast - May 1, 2013 <b>90 points</b> - Anthony Dias Blue, The Tasting Panel - April 2013 <b>86 points</b> - Jeannie Cho Lee MW, asianpalate.com - February 19, 2013 <b>Gold Medal</b> - Miami Wine and Food Festival 2013		
<b>Reviews</b>	<i>"Well-focused on a tightly knit mix of citrus, tangerine, pineapple and green pear, expanding nicely on the finish and ending with a lingering aftertaste. Drink now through 2016."</i> - JL, Wine Spectator  <i>"Lots of new oak brings buttered toast flavors to this Chardonnay. Sur lees aging adds notes of sour cream. The underlying fruit veers toward intensely flavored green apples and limes. Tasted in January, the components haven't come together. Give it until the fall of 2013"</i> - SH, Wine Enthusiast  <i>"Creamy, smooth and ripe with good depth, tangy acidity and balance; long, complex and quite lovely."</i> - ADB, The Tasting Panel		





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*"Thin, fairly lean Chardonnay with freshness. The mid palate is somewhat hollow and thin compared with the 2009 and 2010 vintages of this wine. Enjoy this wine while young."*

*- JCL, asianpalate.com*

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## PAST VINTAGES

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### Chardonnay 2010

CSPC# 716096

750mlx12

14.1% alc./vol.

**Chemical Analysis** Acidity: 6.6 g/l      pH: 3.34      Residual Sugar: g/l  
**Grape Variety** 100% Chardonnay

**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** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 14 - 36 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** Oct. 1 - 26 • 24.4 °Brix • 3.26 pH • 7.3 g/L TA

**Vinification/  
Maturation** All of the fruit was whole cluster pressed, this technique produces 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 (sur lie) for 10 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.

**Tasting Notes** Concentrated aromas of green apple, pineapple, and honeysuckle; with hints of vanilla, nutmeg, and toasted oak. The mouth is rich and creamy; filled with bright flavors of fresh pear, lemon, and lime. Firm acidity provides a crisp finish of citrus, mineral, and spice.

**Released** January 15, 2012

**Production** 3286 cases produced

**Scores/Awards** **87 points** - Steve Heimoff, *Wine Enthusiast* - July 1, 2012  
**88 points** - James Laube, *Wine Spectator* - June 30, 2012  
**Gold Medal** - The SFBJ American Fine Wine Competition 2011

**Reviews** *"This is a rather austere, tough Chardonnay. Bone dry, it's marked by brisk acidity, minerality and citrus flavors, with a touch of apricot that's reminiscent of botrytis.."*  
- SH, *Wine Enthusiast*

*"Clean, fresh and snappy, with vibrant green apple, honeysuckle and honeydew melon flavors that are tight and focused, turning slightly creamy. Best from 2013 through 2018. 3,286 cases made."*  
- JL, *Wine Spectator*





## PAST VINTAGES

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### Chardonnay 2009

CSPC# 716096

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.4 g/l	pH: 3.37	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	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.		
<b>Vineyards</b>	The vines range from 13 - 35 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.		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed; this technique produces 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. 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.		
<b>Tasting Notes</b>	Tropical aromas of Meyer lemon, pineapple, & fresh pear; highlighted with fig, vanilla, and nutmeg. The mouth is creamy; filled with bright flavors of green apple, nectarine, and lime. Firm acidity provides a crisp finish of citrus, mineral, and toasted oak.		
<b>Released</b>	November 10, 2010.		
<b>Production</b>	3261 cases produced		
<b>Scores/Awards</b>	<b>88 points</b> - Steve Heimoff, <i>Wine Enthusiast</i> - May 1, 2011 <b>88 points</b> - Stephen Tanzer's <i>International Wine Cellar</i> - May/June 2011 <b>Silver Medal</b> - American Fine Wine Awards 2011 <b>Silver Medal</b> - Houston Livestock Show & Rodeo International Wine Competition 2011 <b>Silver Medal</b> - The SFBJ American Fine Wine Competition 2011 <b>4+ stars</b> - Ronn Weigand, <i>Restaurant Wine Magazine</i>		
<b>Reviews</b>	<i>"Rich and creamy, showing tangerine, apricot, buttered toast, cinnamon spice and herb flavors. A solid wine for drinking with roast salmon, seared tuna or a salad of bitter greens with goat cheese and orange slices."</i> - SH, <i>Wine Enthusiast</i>  <i>"Bright palish yellow. Pure, high-pitched aromas of fresh peach, white plum and lemon zest; slightly exotic in a botrytis way. Sweet, dense and rather glyceric, but with an attractive light touch and fresh acidity leavening its impression of sweet fruit. I'd give this a year or so for its acidity to harmonize with its sweet, thick texture. This seems much riper than most of Truchard's 2008 red wines."</i> - ST, <i>International Wine Cellar</i>  <i>"Full bodied and medium rich; a fleshy, ripely flavored Chardonnay, with good balance, light oakiness, and a long finish, tasting of pineapple, peach, vanilla, toast, and lemon peel."</i> - RW, <i>Restaurant Wine Magazine</i>		





## PAST VINTAGES

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### Chardonnay 2008

CSPC# 716096

750mlx12

14.1% alc./vol.

**Chemical Analysis** Acidity: 6.5 g/l      pH: 3.35      Residual Sugar: g/l  
**Grape Variety** 100% Chardonnay

**Winemaker** Sal De Ianni

**Vintage** 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.

**Vineyards** Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 12 - 34 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** September 7 - 30 • 24.5 °Brix • 3.25 pH • 7.2 g/L TA

**Vinification/  
Maturation** 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 (*sur lie*) for 10 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.

**Tasting Notes** Aromas of tropical fruit, fresh pear, and citrus; with hints of fig, vanilla, and nutmeg. The mouth has a creamy texture; filled with flavors of green apple, lime, and hazelnut. Firm acidity provides a crisp finish of lemon zest, mineral, and toasted oak.

**Released** February 1, 2010

**Production** 2255 cases produced.

**Scores/Awards** **87 points** - James Laube, *Wine Spectator* - Web Only 2010

**87 points** - Steve Heimoff, *Wine Enthusiast* - December 31, 2009

**87 points** - Steve Heimoff, *Wine Enthusiast* - June 1, 2010

**Reviews** *"Sleek and tight, offering a mix of varietal notes, with appealing citrus, green apple and melon, ending with a light touch of toasty oak. Drink now through 2013. Tasted twice, with consistent notes. 2,254 cases made."*  
- JL, *Wine Spectator*

*"Rich and fruit-forward. Shows ripe flavors of pineapples, pears and apples, enriched with the smoke and buttered toast notes of oak, and the creamy, yeasty edge of lees. Best now for its flamboyance. From the Sangiacomo (83%) and Truchard (17%) vineyards."*  
- SH, *Wine Enthusiast*

*"Shows the dry earthiness that often marks Carneros Chardonnay, with an herb and tobacco grounding to the riper pineapples and peaches. Oak, of course, adds sweet notes of vanilla and buttercream. There's also a cut of acidity."*  
- SH, *Wine Enthusiast*

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## PAST VINTAGES

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### Chardonnay 2007

CSPC# 716096

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.6 g/l	pH: 3.33	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Winemaker</b>	Sal De Ianni		
<b>Vintage</b>	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 acidity.		
<b>Vineyards</b>	Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 12 - 34 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.		
<b>Harvest</b>	September 7 - 30 • 24.5 °Brix • 3.25 pH • 7.2 g/L TA		
<b>Vinification/ Maturation</b>	All of the fruit was whole cluster pressed, this technique produces 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 (sur lie) for 10 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.		
<b>Tasting Notes</b>	A floral nose tropical fruit, Meyer lemon, and pineapple; combined with fig, vanilla, and spice. The mouth is - filled with intense flavors of wildflower honey, green apple, and fresh pear. Firm acidity provides a bright finish of citrus, mineral, and toasted oak.		
<b>Released</b>	February 1, 2009		
<b>Production</b>	2930 cases produced.		
<b>Scores/Awards</b>	<b>90 points</b> - Robert Parker, Wine Advocate #186 - December 2009 <b>92 points</b> - James Laube, Wine Spectator - June 30, 2009 <b>87 points</b> - Steve Heimoff, Wine Enthusiast - August 1, 2009 <b>Silver Medal</b> - American Fine Wine Competition 2010		
<b>Reviews</b>	<i>"Defines elegance and grace. Peach, pear and nectarine give this a complex mix of flavors, with lively acidity, smooth texture, a touch of creamy oak and a long, lingering finish. Drink now through 2012. 2,930 cases made."</i> - JL, Wine Spectator  <i>"The 2007 Chardonnay, which exhibits loads of honeysuckle, tropical fruit, and orange marmalade in a medium to full-bodied, richly fruity, crisp, fresh, lively style. Drink it over the next 1-2 years"</i> - RP, Wine Advocate  <i>"Offers a good modern interpretation of Chardonnay, with its ripe, oaky flavors and creamy texture. Grilled pineapples, mashed green pears, buttered toast, caramel and vanilla, brightened with crisp acidity."</i> - SH, Wine Enthusiast		

