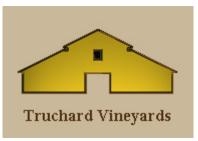


Pinot Noir 2	019							
CSPC# 715001	750mlx12	14.1% alc./vol.						
Chemical Analysis Grape Variety	Acidity: 6.1 g/l	pH: 3.64 Residual 100% Pinot Noir	l Sugar: g/l					
Winemaker	Sal De Ianni							
Vintage	2019 is very similar to the near-perfect 2018 vintage. A cold winter with average rainfall made 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	Two "Martini" clones, t selections from France element of aromatic fr 45 years in age. They a the thin soils, rolling hi	selections of Pinot Noir grow on the T the "Pommard" clone, the "Swan" clo – Dijon 114, 115, 667, 777. Each selec uit, spice, and texture to the blend. Th re planted in several select sites that t Ils, and cooler temperatures, factors v eal for producing Pinot Noir	ne and several new ction provides a unique ne vines range from 23 - take full advantage of					
Harvest	Sept. 7 - 27 • 24.4 ºBrix	(• 3.48 pH • 7.0 g/L TA						
Vinification/ Maturation	All of the fruit was gen approximately 20% wh yeast, after "cold soaki three times daily with maceration, the lots we barrel. This wine was a	tly destemmed and crushed into oper ole berries. Each lot was inoculated w ng" for up to 5 days. Fermentations w the temperature peaking at 92° F. Afte ere pressed, settled in tanks for 24 ho ged for 10 months in French oak (35% ady for immediate drinking but will gr	vith Assmannhausen vere punched down er 7 - 12 days of ours, and then put into 6 new) and bottled in					
Tasting Notes	earth. The mouth is sill	e plum and black cherry with hints of p ky with flavors of red currants, rhubar te tannins focus the palate and provid	b, and sweet vanilla.					
Serve with	This as an all-around, " with roasted chicken a try Roast or grilled por	drink anytime" kind of wine that wou s it would with grilled striploins or Asia k, Grilled salmon with cherry balsamic otto with pecorino cheese.	an-glazed salmon. Also					
Released	June 1, 2021							
Production	2932 cases							

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Pinot Noir 2	018		
CSPC# 715001	750mlx12	14.1% alc./vol.	
Chemical Analysis Grape Variety	Acidity: 6.0 g/l	pH: 3.63 Residual Sugar: g/l 100% Pinot Noir	
Winemaker	Sal De Ianni		
Vintage	rainfall made for a late conditions throughout maximum flavor. The w	e remembered as nearly perfect. A cold winter with average bud-break. Ideal spring weather allowed for a heavy set. Mild summer and fall allowed the crop to slowly ripen and develop rines of 2018 are powerful but elegant with firm acidity and could be the vintage of the decade!	
Vineyards	Two "Martini" clones, t selections from France element of aromatic fru 39 years in age. They ar the thin soils, rolling hil the Carneros region ide	elections of Pinot Noir grow on the Truchard Estate Vineyard. he "Pommard" clone, the "Swan" clone; and several new – Dijon 114, 115, 667, 777. Each selection provides a unique uit, spice, and texture to the blend. The vines range from 17 – re planted in several select sites that take full advantage of ls, and cooler temperatures; factors which combine to make ral for producing Pinot Noir.	
Vinification/		ly destemmed and crushed into open top fermenters with	A
Maturation	yeast, after "cold soakin three times daily, with maceration, the lots we	ble berries. Each lot was inoculated with Assmannhausen ng" for up to 5 days. Fermentations were punched down the temperature peaking at 92º F. After 7 - 12 days of ere pressed, settled in tanks for 24 hours, and then put into ged for 10 months in French oak (35% new).	TRUCHA
Tasting Notes	with notes of citrus blo cranberry, black cherry the palate and provide		PINOT NOTE CONTROL RATE OF
Come with	rhubarb, tea, and earth sweet vanilla. Firm acid lingering finish of spice		
Serve with Released	with roasted chicken as try Roast or grilled pork	drink anytime" kind of wine that would be as appropriate it would with grilled striploins or Asian-glazed salmon. Also g, Grilled salmon with cherry balsamic glaze, or Wild otto with pecorino cheese.	
neicaseu	Waren 130, 2021		



inot Noir 20	017							
SPC# 715001	750mlx12	14.1% alc./vol.						
emical Analysis Grape Variety	Acidity: 6.0 g/l	pH: 3.63 100% Pinot No.	Residual Sugar:	g/l	1			
Winemaker	Sal De Ianni	200,01			1			
Vintage	Sal De lanni 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 1week 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 wildfires near the end of harvest made this a memorable vintage. The wines of 2017 are intense, but elegant with nice acidity and							
	balance		c, but clegant with	lice delaity and				
Vineyards	balance Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two "Martini" clones, the "Pommard" clone, the "Swan" clone; and several new selections from France – Dijon 114, 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 17 – 39 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.							
Harvest	September 2 – 14, 2017	at 24.4° brix						
Vinification/	All of the fruit was gent	ly destemmed and crushe	d into open top ferm	enters with				
Maturation	yeast, after "cold soakir three times daily, with t maceration, the lots we barrel. This wine was ag	ble berries. Each lot was in ng" for up to 5 days. Ferme the temperature peaking a re pressed, settled in tank ged for 10 months in Frenc dy for immediate drinking	entations were punct t 92º F. After 7 - 12 c s for 24 hours, and t h oak (35% new) and	hed down days of hen put into d bottled in	TR			
Tasting Notes	A beautiful nose of blac rhubarb, tea, and earth	k cherry, wild strawberry, . The mouth is silky, with f ity and delicate tannins fo and red fruit.	lavors of ripe plum, o	cranberry, and				
Serve with	This as an all-around, "c	frink anytime" kind of win it would with grilled strip						
Released	January 1, 2020							
Production Scores/Awards	4375 cases produced 5 stars - Ronn Wiegand 87 points - Jeb Dunnuck	MW & MS, Restaurant W	ne Guide 2020					



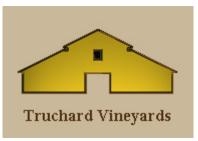
Reviews "Delicious Pinot Noir: supple, ripely flavored, and quite rich; a youthful wine with plum, strawberry jam, cherry, clove, rose petal, black tea, and oak aromas/flavors, good balance, and medium long finish. Hard to beat at the price. Can be aged a bit. 14.1% [2021-2023]" - RG, Restaurant Wine Magazine

"Coming from Carneros, the 2017 Pinot Noir is an attractive effort that has light cherry and spice-driven aromatics, medium body, moderate depth, yet good overall balance. It shines for its drinkability and should keep for a year or two."

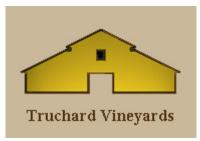
- JebDunnuck.com



Pinot Noir 2 CSPC# 715001	014 750mlx12	14.1% alc./vol.							
Chemical Analysis Grape Variety	Acidity: 6.1 g/l	pH: 3.62 Residual Sugar: g/l 100% Pinot Noir							
Winemaker	Sal De Ianni								
Vintage	The 2014 vintage is nea	arly identical to the outstanding 2013 harvest! A dry							
	winter followed by a wa	arm, dry spring resulted in excellent berry set and an above							
		e temperatures throughout the growing season easily							
		maturity. The wines of 2014 are elegant, with intense							
	aromas and flavors.								
Vineyards	-	elections of Pinot Noir grow on the Truchard Estate							
	-	" clones, the "Pommard" clone, the "Swan" clone; and							
		from France – Dijon 114, 115, 667, 777. Each selection ient of aromatic fruit, spice, and texture to the blend. The							
		-							
	vines range from 17 – 39 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors								
	_	e the Carneros region ideal for producing Pinot Noir.							
Harvest	September 2 – 13, 2014		A						
Vinification/	•	ly destemmed and crushed into open top fermenters with							
Maturation	approximately 20% who	ole berries. Each lot was inoculated with Assmann-hausen							
	yeast, after "cold soaking" for up to 5 days. Fermentations were punched down								
	• ·	the temperature peaking at 92º F. After 7-12 days of							
		ere pressed, settled in tanks for 24 hours, and then put to	TRUCHARD						
		ged for 10 months in French oak (35% new). Bottled in Augu	ST PINOT NOIR						
Testing Notes		mmediate drinking but will evolve over the next 7-10 years.							
Tasting Notes		negranate, rhubarb, and wild strawberry highlighted with dearth. The mouth is silky with bright flavors of cranberry,							
		anilla. Firm acidity and delicate tannins focus the palate and							
		sh of spice and red fruit.							
Serve with		nd poultry, beef and bacon, cheese and chocolate, fish, lamb),						
	mushrooms, fresh herbs, and wild game. it also plays well with creamy sauces and								
	spicy seasonings in ethi	nic foods (such as Indian cuisine etc.)							
Released	April 1, 2015								
Production	7,348 cases produced								
Scores/Awards		mmended - Decanter Magazine - June 2018							
<i>.</i> .		e, Wine Spectator - Web Only 2016							
Reviews	"An assertive style, intense and edgy, with grippy, gravelly tannins amid a core of black cherry and wild berry								
	notes. The fruit complexity is more appealing than the texture, with runs toward raw. Drink now through								
	2022. 7,384 cases made." - JL, Wine Spectator								
	- JL, WITTE SPECIALOI								



Pinot Noir 2	013 750mlx12	14.1% als (vol								
CSPC# /15001	750111112	14.1% alc./vol.								
Chemical Analysis Grape Variety	Acidity: 6.0 g/l	pH: 3.60 Residual Sugar: g/l 100% Pinot Noir								
Winemaker										
Vintage	The 2013 vintage is even better than the near-perfect 2012 harvest! A warm									
	temperatures through	in excellent berry set and a larger crop. Moderate but the growing season easily brought the fruit to full 2013 have great intensity and acidity; with beautiful aromas								
Vineyards	-	elections of Pinot Noir grow on the Truchard Estate								
	several new selections provides a unique elem vines range from 17 – 3 take full advantage of t which combine to make	" clones, the "Pommard" clone, the "Swan" clone; and from France – Dijon 114, 115, 667, 777. Each selection eent of aromatic fruit, spice, and texture to the blend. The 9 years in age. They are planted in several select sites that he thin soils, rolling hills, and cooler temperatures; factors e the Carneros region ideal for producing Pinot Noir.								
Harvest	August 29 – September		A							
Vinification/		ly destemmed and crushed into open top fermenters								
Maturation	hausen yeast, after "co down three times daily maceration, the lots we barrel. This wine was a	% whole berries. Each lot was inoculated with Assmann- ld soaking" for up to 5 days. Fermentations were punched , with the temperature peaking at 92° F. After 7 - 12 days of ere pressed, settled in tanks for 24 hours, and then put to ged for 10 months in French oak (35% new) and bottled in ady for immediate drinking but will evolve over the next 10 -	TRUCHARD PINOT NOR COMMENT AND NOR							
Tasting Notes	citrus blossom, pomegr cherries, cranberry, and	m, rhubarb, and wild strawberry; with notes of ranate, and earth. The mouth is silky, with bright flavors of pi d sweet vanilla. Firm acidity and delicate tannins focus the ngering finish of spice and red fruit.	e							
Released	March 1, 2015									
Production	7159 cases produced									
Cellaring	Drink now-2013.									
Scores/Awards		ne, Wine Enthusiast - December 1, 2015								
	89 points - James Laub 89 points - Garry Brook	fney, Prince of Pinot - July 12, 2015 e, Wine Spectator - Web Only 2015 :s, Prince of Pinot - April 20, 2015								
Reviews		erry, this wine has a pleasant juiciness that keeps it balanced well-integrated tannins and lithe fruit, while the finish brings								

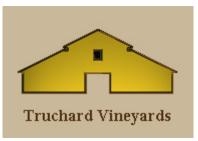


"Medium reddish-purple hue in the glass. Complex nose offering scents of cherry, strawberry, herbs, oak and beef. A bit rustic and savory, but with a good mid palate attack of spiced red fruits embellished with tastes of mushroom and dried herbs. Well-structured with healthy, but not imposing tannins, finishing with a generous burst of cherry fruit that picks up intensity over time in the glass." - WG, Prince of Pinot

"Well-centered on a rich, full core of wild berry, cherry, anise, cedar and loamy earth, with the flavors gaining depth and traction. Persistent on the finish. Drink now through 2020. 7,159 cases made" - JL, Wine Spectator

"Moderately light reddish purple color in the glass. Inviting aromas of cherry pie glaze and sous-bois lead to a light to mid weight core of flavorful black cherry and black raspberry fruits, underscored with notes of earth and mushroom. Very charming, with well-proportioned soft tannins, and a very long, juicy, cherry-fueled finish that really satisfies. Forward and easy to like now."

- GB, Prince of Pinot



Pinot Noir 2	008										
CSPC# 715001	75	0mlx12	1	4.1% alc./v	vol.						
Chemical Analysis Grape Variety	Acidity:	6.2 g/l	pH:		R not Noir	esidual Sugar	: g/l		-		
Winemaker	Sal De la	nni									
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	Two "Ma selection of aroma age. The rolling hi	parate clonal s artini" clones, t as from France atic fruit, spice y are planted i ills, and cooler leal for produc	he "Pomma - Dijon 115, and textur n several se temperatur	ard" clone, 667, 777. e to the ble lect sites t res; factors	, the "Swa Each sele end. The hat take t	in" clone; and ection provide vines range fi full advantage	d several new es a unique e rom 11 - 33 y e of the thin s	v lement vears in soils,			
Vinification/	All of the	e fruit was gen	tly destemn	ned and cr	ushed int	o open top fe	rmenters wi	th	2005		
Maturation	after "co daily, wit were pre	approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after "cold soaking" for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put to barrel. This wine was aged for 10 months in French oak (35% new), and bottled in August of 2008.									
Tasting Notes	citrus blo pomegra	ful nose of wild ossom, tea, and anate, and swe a lingering finis	d earth. The et vanilla. B	mouth is right acidi	silky, witł ty and de	flavors of bl	ack cherry,		1.34. C		
Released	-	/ 1, 2011.	•								
Production	-	es produced									
Cellaring	Drink no	-									
Scores/Awards	90 point	s/Best Buy - Jo	sh Greene,	Wine & Sp	oirits Mag	azine - Augus	st 2012				
	88 points - Steve Heimoff, Wine Enthusiast - May 1, 2011										
	83 points - MaryAnn Worobiec, Wine Spectator - Web Only 2010										
Reviews	the Trucl light and		state vineyo Ished towar	ards at the	base of N	At. Veeder, it	feels like it w	,	. A selection fro om healthy frui		
		i sound, pleasa									

texture. It has interesting cherry, cola, rhubarb and sandalwood flavors. Drink now–2013." - SH, Wine Enthusiast

"Rough-hewn, with dry, loamy earth and savory berry flavors that are muddled. Needs aeration. Drink now through 2014. 2,532 cases made."

- MW, Wine Spectator



Pinot Noir 2	007						
CSPC# 715001	750	Omlx12	1	4.1% alc./vol.			
Chemical Analysis Grape Variety	Acidity:	6.1 g/l	pH:	3.65 <i>100% Syra</i>	Residual Sugar: h	g/I	
Winemaker	Sal De Ian	ini					
Vintage	allowed for	or a good set o	of exceptio	nally small berr	anding wines. A dry es. Cooler tempera p to full maturity. T	tures throughout	
Vineyards	have inte Seven sep Two "Mai selections of aromat	nse fruit arom parate clonal s rtini" clones, t s from France tic fruit, spice,	as and flav elections o he "Pomm - Dijon 115 and textur	ors, complexity of Pinot Noir gro ard" clone, the 6, 667, 777. Each re to the blend.	, and great structur w on the Truchard I 'Swan" clone; and s selection provides The vines range fro ake full advantage o	e. Estate Vineyard. several new a unique element m 11 - 33 years in	
Harvest Vinification/ Maturation	rolling hil region ide Aug. 31 – All of the approxim after "col daily, with	Is, and cooler eal for produci Sept. 10 • 24. fruit was gent ately 20% who d soaking" for n the tempera	temperatu ng Pinot N 4 ºBrix • 3 ly destemr ple berries. up to 5 da ture peakii	res; factors whi oir. .39 pH ● 7.2 g/L ned and crushe . Each lot was in ys. Fermentatio ng at 92º F. Afte	TA d into open top ferr oculated with Assm ns were punched d r 7 - 12 days of mac	e the Carneros menters with annhausen yeast, own three times ceration, the lots	TRUCHARD Phone North Annual
Tasting Notes	for 10 mo immediat Rich, smo of citrus b cherry, ar	onths in French te drinking but tky aromas of plossom and te	n oak (35% : will rewar plum, wild ea. The mo la. Bright a	new) and bottle d careful cellari strawberry, and uth is silky-smo cidity and delica	nen put to barrel. Tl ed in August of 2008 ng for the next 7 - 1 I rhubarb; accented oth, with flavors of the tannins focus th	3. It is ready for0 years.with subtle notes	9.94 5
Released	February						
Production	-	es produced					
Cellaring	Drink nov	v-2013.					
Scores/Awards					Web Only 2010		
Reviews	"Supple p fine-grain		and spicy			nding with a pleasing	g earthy edge and
	with herb	pretty, polishe -tinged flavors			r drinking now and	over the short range	. It's dry and crisp,

- SH, Wine Enthusiast