



TRUCHARD VINEYARDS

2020 ROUSSANNE



Vintage: 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.

Vineyard: This white varietal has been traditionally associated with the Northern Rhône, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures. Roussanne is a challenging grape in both the vineyard and winery. However, when done correctly it can produce an aromatic and delicate wine with the structure and finesse to age.

Harvest: Oct. 7 - 27 • 24.5 °Brix • 3.34 pH • 7.2 g/L TA

Winemaking: All of the fruit was whole cluster pressed and fermented in French oak barrels (20% new). After fermentation the wine remains in barrel on the lees (sur lie) for 6 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. This wine was bottled in April 2021.

Wine Analysis: 14.1% alcohol • 3.41 pH • 6.5 g/l TA

Tasting Notes: Intense aromas of pineapple, honeysuckle, and lychee with highlights of brioche and vanilla. The mouth is crisp, with clean flavors of white nectarine, honeydew melon, and lemon zest. Bright acidity provides a lengthy finish of citrus, mineral, and spice.

Release Date: August 1, 2021

Cases Produced: 1054 cases

Bottle price: \$30.00

