

Truchard Vineyards

2021 Chardonnay

Vintage: After a second record dry winter in a row; bud break came early in 2021. In spring, the drought-stricken vines struggled to grow and set a very light crop consisting of small clusters and berries. Yields were down nearly 50 percent! Moderate conditions throughout summer allowed this fruit to easily ripen. As expected, the wines of 2021 are intense, austere, and concentrated.

Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 23 - 45 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. 25 – Oct. 5 • 24.4 °Brix • 3.25 pH • 7.4 g/L TA

Winemaking: 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.

Wine Analysis: 14.1% alcohol • 3.35 pH • 6.6 g/l TA

Tasting Notes: 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.

Release Date: September 1st, 2022

Cases: 3687 cases

Bottle Price: \$35.00