



TRUCHARD VINEYARDS

2022 Chardonnay



Vintage: The 2022 vintage displays the resilience of our vineyards. Moderate winter rains offered the vines much needed relief after an exceptionally dry 2021. Mild spring weather followed, allowing the vines to set a more robust crop. Picking began in late August, then a record-setting heat wave in mid-September accelerated the harvest. The progression of the seasons in 2022 helped to enhance the bounty from our vines and, ultimately, the balanced flavors and aromas that define our wines.

Vineyard: Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 26 - 48 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. 22 – Oct. 18 • 24.3 °Brix • 3.28 pH • 7.2 g/L TA

Winemaking: The fruit was whole cluster pressed, producing 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 • 3.38 pH • 6.4 g/l TA

Tasting Notes: A complex nose of pineapple, lemon, quince, and honeysuckle, with slight hints of nutmeg, fig, and toasted oak. The mouth is clean and bright, with flavors of green apple, fresh pear, and Meyer lemon. Firm acidity provides a crisp finish of citrus, mineral, and spice.

Release Date: September 1, 2023

Cases Produced: 5190 cases

Bottle Price: \$35.00

