



TRUCHARD VINEYARDS

2022 Syrah



Vintage: After a string of challenging harvests, the 2022 vintage could almost be considered normal. Moderate, but still below average winter rains gave the vines some much needed drought relief. Mild spring weather allowed the vines to set a nice crop - yields were down about 15 percent. Picking started in late August, but then a record setting heat wave in mid September kicked everything into overdrive. The wines of 2022 show finesse and balance; along with beautiful fruit flavors and aromas.

Vineyard: There are 12 acres of Syrah planted on the Truchard Estate Vineyard. Four acres are in the “Highlands” region to the north, and 8 acres are located at the southern end of the vineyard. These areas are dominated by austere hillsides composed of volcanic rock and ash. The vines range from 20 – 30 years old and benefit from the unique combination of soil, exposure, and cool Carneros temperatures. The result is a full-bodied wine, with flavors and structure reminiscent of the northern Rhône.

Harvest: Sept. 23 – 29 • 24.7 °Brix • 3.60 pH • 6.8 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Individual lots were inoculated with Pasteur Red yeast. Fermentations were punched down twice daily, with the temperature peaking at 88° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (90%) and American (10%) oak; 25% of these barrels were new. This wine was racked only once before being bottled in August of 2023. This wine is drinkable upon release, but will gracefully age for the next 15+ years.

Wine Analysis: 14.3 % alcohol • 3.68 pH • 6.2 g/l TA

Tasting Notes: A complex nose of cassis, ripe cherry, and plum; with a touch of vanilla, leather, earth, and white pepper. The mouth is layered with bright, jammy flavors of boysenberry, blackberry, and red currants; followed by mineral and cracked black pepper. Mouth-filling tannins provide an opulent finish of fruit and spice.

Release Date: March 1st, 2024

Cases Produced: 715 cases

Bottle Price: \$35.00

