



# TRUCHARD VINEYARDS

## 2016 TEMPRANILLO



**Vintage:** The 2016 vintage was another early harvest, similar to 2015. A mild winter with average rainfall provided some drought relief, but bud-break still came 2-3 weeks earlier than normal. Warm spring weather allowed for good berry set and a slightly below average crop. Moderate summer temperatures easily brought the fruit to full maturity. The wines of 2016 have intense aromas and flavors with nice structure and balance.

**Vineyard:** Tempranillo is the noble grape of Spain. It is the predominant varietal in the wines from the famous Rioja region, where it is sometimes blended with Garnacha (Grenache), Graciano, and Mazuelo (Carignan). In 1998 two acres of Tempranillo were planted on an isolated knoll in the southern part of the Truchard Estate Vineyard. The vines grow in volcanic soils and benefit from the cool Carneros temperatures. Tempranillo makes a unique, spicy wine, with deep purple color, lush texture, and firm acidity. It is a wonderful food wine.

**Harvest:** October 7 • 24.6 °Brix • 3.71 pH • 6.7 g/L TA

**Winemaking:** The fruit was gently destemmed and crushed into an open top fermenter with approximately 20% whole berries. The tank was inoculated with Pasteur Red yeast and punched down twice daily throughout the fermentation. The temperature peaked at 88° F. After 14 days of maceration, the lot was pressed and allowed to settle in tank before going to barrel. The wine was aged for 10 months in both French (85%) and American (15%) oak; 25% of these barrels were new. The wine was racked only one time before being bottled in August 2017. This wine is 100% Tempranillo. It is approachable right now, but will reward careful cellaring for the next 10 - 12 years.

**Wine Analysis:** 14.2% alcohol • 3.82 pH • 6.0 g/l TA

**Tasting Notes:** A delicate nose of black cherry, cranberry, and cassis with notes of cedar and tobacco. The mouth is layered with flavors of red currants, ripe plum, and sweet vanilla. Chalky tannins focus the palate and provide a delicate finish of red fruit, mineral and spice.

**Release Date:** July 15, 2020

**Cases Produced:** 196 cases

**Bottle Price:** \$35.00

