

TRUCHARD VINEYARDS

TRUCHARD CHARDONNAY

CARNEROS • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Chardonnay is located throughout the southern part of the Truchard Estate Vineyard. The vines range from 24 – 46 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.

Wine Making

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.

Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, vegetarian dishes, and poultry.

TASTING NOTES

An intense nose of pineapple, baked apples, and honeysuckle with hints of nutmeg, fig, and toasted oak. The mouth is clean and bright filled with flavors of fresh pear, quince, and lemon zest. Firm acidity provides a crisp finish of citrus, mineral, and spice.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14.1
- Class: White

REVIEWS

James Suckling | 91

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

