

# TRUCHARD VINEYARDS TRUCHARD ROUSSANE

CARNEROS • CALIFORNIA • UNITED STATES • NORTH AMERICA

## TECHNICAL DETAILS

### The Estate

This white varietal has been traditionally associated with the Northern Rhône, where it is blended with Marsanne to make white Hermitage wines. In 1998, three acres of Roussanne were planted on the southern end of the Truchard Estate Vineyard. Growing in soils composed of volcanic rock and ash, the vines benefit from the gently sloped terrain and cooler Carneros temperatures.

### Wine Making

All of the fruit was whole cluster pressed and fermented in French oak barrels (20%) new. After fermentation the wine remains in barrel on the lees (sur lie) for 6 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 root vegetables and squashes.

## TASTING NOTES

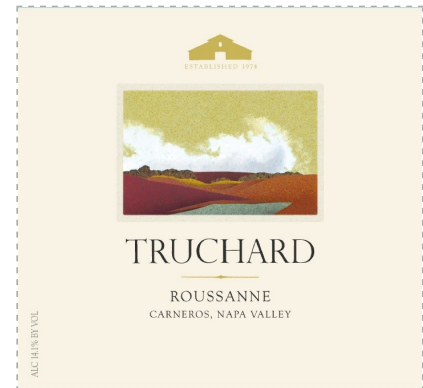
Floral aromas of pineapple, honeysuckle, and jasmine, with highlights of brioche and vanilla. The mouth is crisp, with clean flavors of fresh pear, honeydew melon, and lychee. Bright acidity provides a lengthy finish of citrus, mineral, and spice.

**Zinfandel grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

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

[TRUCHARDVINEYARDS.COM/VINEYARDS/TERROIR](https://truchardvineyards.com/vineyards/terroir)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

