

TRUCHARD VINEYARDS

TRUCHARD PINOT NOIR

CARNEROS • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two “Martini” clones, the “Pommard” clone, the “Swan” clone and several new selections from France – Dijon 114, 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 24 – 45 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures, factors which combine to make the Carneros region ideal for producing Pinot Noir.

Wine Making

All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after “cold soaking” for up to 5 days. Fermentations were punched down three times daily with the temperature peaking at 92° F. After 7 – 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put into barrel.

Food Suggestions

Pairs well with beef, veal, deer, venison, and poultry dishes.

TASTING NOTES

Rich aromas of black cherry, ripe plum, and rhubarb with hints of pomegranate, tea, and earth. The mouth is silky with flavors of red currants, cranberry, and sweet vanilla. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

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

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

