



2016 TRUCHARD VINEYARD

Chardonnay, Carneros, Napa Valley



VINEYARD DESCRIPTION

Truchard Vineyard lies in the heart of Carneros, prized for its rolling hills, sun exposure and cool, breezy conditions that allow long, even ripening. Nickel & Nickel makes wine from fourteen select acres of this 270-acre vineyard, composed of volcanic ash and rock with a southwestern exposure. The growing season tends to be long in this cooler area, allowing for fully mature fruit at harvest.

HARVEST NOTES

The 2016 growing season proceeded as usual for Napa Valley with a nice spring that led to a warm summer. Budbreak was about five days later than last year and this trend continued throughout the season. Slightly cooler weather in May lengthened the bloom window but warm summer days in June and July helped the vines catch up to normal. The crop looked good with clusters that had a nice leaf coverage allowing for speckled light. August brought both cool and hot weather, so we kept a close eye on each block. This vineyard has both east- and west-facing blocks and the hot days in early September ripened the west-facing blocks quickly. We harvested the nine blocks over an eleven-day window, capturing both the fruit and minerality that this vineyard has to offer. This fruit was whole-cluster pressed, barrel-fermented and sur-lie stirred to capture flavors and to gain mouthfeel and complexity.

SENSORY EVALUATION

Bright floral aromas of jasmine and orange blossom are prevalent in this 2016 Truchard Chardonnay. Peach, pear and tropical fruits fill the palate, accompanied by an interesting minerality and nice acidity. This vineyard naturally produces a wine with a broad mouthfeel and great presence, eliminating the need for malolactic fermentation. Creamy, toasty oak highlights the flavors, adding to the texture that is the signature of this vineyard.

APPELLATION

Carneros, Napa Valley

VARIETAL

100% Chardonnay

AGING

French oak barrels
(47% new, 53% once-used)

RELEASE DATE

March 2018

HARVEST DATES

September 15–26, 2016

FERMENTATION

Whole cluster pressed
barrel fermented (no ML)

TIME

10 months

FIRST VINTAGE

2000

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