

Truchard,
Carneros Cabernet Sauvignon 2020
Carneros, California, USA



Grape Varieties	87% Cabernet Sauvignon 11% Cabernet Franc 1% Malbec 1% Petit Verdot
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Winemaker	Sal De Ianni
Closure	Natural Cork
ABV	14%
Acidity	6.1g/L
Wine pH	3.58
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian

PRODUCER

A pioneer of Carneros AVA, Tony Truchard's story is one of remarkable perseverance and foresight. Part of a farming family in Texas, to where his grandfather emigrated from France in the 1880s, planted vines and established a winery. Tony instead studied medicine and moved to California. A chance drive through Carneros persuaded him to purchase an abandoned eight-hectare orchard with a south-west exposure, where Tony recognised the benefits of the cooling fog and moderate temperatures for viticulture. The estate grew gradually to become one of the largest in Carneros with 162 hectares of contiguously rolling slopes and multiple aspects, of which 113 hectares are planted and managed sustainably. While his son, Anthony II, runs the estate today, Tony still oversees the vineyards. The family now grow 12 different varieties thanks to the diversity of clay, shale, sandstone and volcanic soils, although the majority are Chardonnay and Cabernet Sauvignon. After selling grapes to premium wineries across Napa for 15 years, the Truchards built their own winery, replicating the design of Tony's grandfather's winery in Texas which is pictured on the labels, and started to produce their own wine in 1989. This model continues today with 20% of harvest kept for their own production.

VINEYARDS

Truchard's Cabernet Sauvignon vines are planted on several different sites on steep, south-western facing hillsides, which benefit from good sun exposure, as well as cooling fog. The vines range from 19 to 42 years old and produce concentrated wines with deep colour.

VINTAGE

Weather conditions in 2020 were changeable, starting with a dry, cold winter and an unsettled spring, followed by normal budbreak and a hot summer. These warm summer temperatures allowed for the below average yields to ripen well and develop intense flavours. Harvest started on the 1st of October and ended on the 21st.

VINIFICATION

All the fruit was gently destemmed and crushed, then fermentation was started with selected yeast. During fermentation, pumping over was conducted twice a day at a maximum temperature of 31°C. Maceration time varied from 14 to 30 days depending on the vineyard parcel. The wine was then aged for 20 months in French oak barrels, of which 45% was new oak. Cabernet Franc, Petit Verdot, and Malbec were blended in to provide additional softness, structure and complexity.

TASTING NOTES

An elegant nose of raspberry, ripe plum, and cassis, with a touch of cedar and vanilla. The palate is layered with vibrant depth of fruit, ripe tannins and a long and spicy finish.