

2023 ROUSSANNE



Vintage: 2023 was a near perfect vintage! Steady winter rains help ease the stress of several years of drought, then ideal springtime conditions allowed the vines to set an above-average crop. The very mild temperatures throughout the growing season resulted in one of the latest and longest harvests in the history of the Napa Valley. The wines of 2023 have exceptional depth, intensity, finesse, and balance.

Vineyard: Roussanne is a white varietal traditionally associated with the Northern Rhone, 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. Roussanne is a challenging grape in both the vineyard and winery. However, when treated with care, it can produce an aromatic and delicate wine with the necessary structure to age.

Harvest: November 8 - 11 • 24.3 °Brix • 3.32 pH • 6.8 g/L TA

Winemaking: 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. This wine was bottled in April 2024.

Wine Analysis: 14.1% alcohol • 3.36 pH • 6.5 g/l TA

Tasting Notes: A subtle nose of honeysuckle, pineapple, and jasmine, with a hint of brioche and vanilla. The mouth is crisp, with clean flavors of nectarine, melon, and lychee. Bright acidity provides a lengthy finish of citrus, mineral, and spice.

Release Date: June 1, 2024 Cases Produced: 1,425 cases





