

BOUCHAINE

NAPA VALLEY • CARNEROS

2011 CHENE D'ARGENT CHARDONNAY TECH SHEET



APPELLATION: Napa Valley Carneros

MATURATION: Fermented and aged in stainless.

AGING: Approx. 10 months

ALCOHOL: 13.0%

BOTTLING DATE: June 26, 2012

PH: 3.2

TA: 6.8 g/L

RS: 0 (dry)

PRODUCTION: 246 cases (750 m/L)

SRP: \$30

THE STORY OF THIS WINE

The long and cold growing season got off to a bumpy start and ended with a heat event (hot days, cool nights) that pushed harvest into late autumn. The result was a varied mix of fruit with a wide range of maturity and ripeness, which added to the interesting, focused nature of the juice.

There are no additional flavors coming from secondary fermentation, oak influence or stirring, and that minimal winemaker influence has produced a minimalist Chardonnay with a purity of expression.

ABOUT THE VINEYARDS

Bouchaine's 100-acre estate vineyard lies on the southern border of Napa Valley's Carneros district, overlooking the Napa-Sonoma Marsh State Wildlife Area with San Francisco and the bay in the distance.

Fog, wind, and the cold nighttime temperatures of this unique geographical area lend distinctive regional identity to Chardonnay.