

BOUCHAINE

NAPA VALLEY • CARNEROS

2011 ESTATE CHARDONNAY TECH SHEET



APPELLATION: Napa Valley Carneros

MATURATION: 15% New Oak, American, Hungarian, and French

AGING: Approx 50% ML

85% barrel fermented, 15% tank fermented

ALCOHOL: 13.5%

BOTTLING DATE: June 26 - July 2, 2012

PH: 3.28

TA: 7.0 g/L

RS: <0.50 g/L (dry)

PRODUCTION: 6016 (750 m/L), 49 (1500 m/L)

SRP: \$30

Our 2011 Estate Chardonnay displays the characteristics of that year's growing season. It was long and cool, with a modest heat event just on the eve of harvest. With the light rains in early October and heavier rains not much long after, we decided to pick sooner rather than later, when the grapes were at lower sugar and higher acid levels. Other growers waited and hoped for a return to an Indian summer and the extra ripe grapes to which they are accustomed.

A slightly higher malolactic fermentation softens the wine with a very faint butterscotch creaminess that balances the acidity of the less ripe grapes. And so we have a classic Carneros Chardonnay texture on the palate that is less lemony than previous vintages.

THE STORY OF THIS WINE

Chardonnay has a wide range of flavors. But one could imagine that the grape's golden color has a commonality with other yellow fruits and flowers, and generally speaking, these shared features do make up the language of Chardonnay.

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.