

BOUCHAINE

NAPA VALLEY • CARNEROS

2012 BOUCHE D'OR TECH SHEET



APPELLATION: Napa Valley Carneros

MATURATION: Fermented 90% tank, 10% older barrels.

No overt oak influence.

AGING: 11 months

ALCOHOL: 13.8%

BOTTLING DATE: April 11, 2013

PH: 3.58

TA: 8.5 g/L

RS: 21.0 %

PRODUCTION: 770 Cases (750 mL)**HARVEST DATE:** November 27, 2011

- botrytis levels approximately 70%, ideal levels.

-38 degrees Brix at harvest.

SRP: \$30 (500ml)

The main Estate Chardonnay is usually harvested the last part of September with the Bouche d'Or following two months later. This year the main Chardonnay was harvested in August but the Bouche d'Or was picked in late November.

With very little botrytis bloom this year, the period of concentration was extended, bringing the grapes to that alchemical end point that turns wine to gold.

THE STORY OF THIS WINE

Bouche d'Or, literally "mouth of gold," is an intriguing dessert wine produced from Chardonnay accompanied by a hint of aromatic Riesling. Each year we designate and reserve two acres of our Estate Chardonnay vineyard for the Bouche d'Or.

ABOUT THE VINEYARDS

Bouchaîne'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.