

BOUCHAINE

NAPA VALLEY • CARNEROS

2012 LANDUCCI VINEYARD CABERNET SAUVIGNON TECH SHEET



THE STORY OF THIS WINE

Producing a Cabernet Sauvignon is consistent with Bouchaine's practice of creating eclectic wines to complement the Burgundian emphasis of our Pinot Noirs and Chardonnays. An intriguing opportunity emerged to become students of yet another grape variety; and we also desired to share winemaking adventures with the friends and followers of Bouchaine.

APPELLATION: Coombsville Napa Valley
MATURATION: French Oak, 70% New
AGING: 22 months
ALCOHOL: 14.5
HARVEST DATE: 10/15/2012
BOTTLING DATE: 8/18/2014
PH: 3.68
TA: 5.7 g/L
RS: <0.5 g/L (dry)
PRODUCTION: 505 cases (750/mL)
SRP: \$70

ABOUT THE VINEYARDS

The Landucci Vineyard in the Coombsville appellation of Napa is somewhat cooler than other parts of the Napa Valley, allowing harvest at conservative ripeness levels essential for classic Cabernet Sauvignon expression. Landucci is remarkably complex with a variety of exposures and some variation in soil; conditions that don't make for a soft, plush, very ripe Cabernet.

Winemaker Michael Richmond's history with Bordeaux (and perhaps his somewhat more recent history making wines at Carmenet on Moon Mountain in Sonoma) means that he is critically interested in a wine that showed not only ripe Cabernet fruit - the variety's natural birthright - but some of the savory, herbaceous undertones that the Landucci Vineyard imparts. The vines were planted in 1996 on St. George rootstock. The soils are comprised of sandy loam, clay and shale, the latter of which lends the wine its minerality.