

BOUCHAINE

NAPA VALLEY • CARNEROS

2013 CHENE D'ARGENT CHARDONNAY



APPELLATION: Napa Valley Carneros

VINEYARD: Estate Blocks 20 and 30

MATURATION: 100% stainless steel

AGING: 10 months

ALCOHOL: 13.8%

PH: 3.3

TA: 6.43 g/L

RS: <0.5 g/L

BOTTLING DATE: June 24, 2014

PRODUCTION: 256 cases (750 mL)

SRP: \$30

ABOUT THE VINEYARDS

Bouchaine's 100-acre estate vineyard lies on the southern border of Napa Valley's Carneros district, overlooking the bay with San Francisco in the distance. Fog, wind, and the cold night time temperatures of this unique geographical area lend distinctive regional identity to Chardonnay.

VINIFICATION

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.

GROWING SEASON

Vintage 2013 started with a warm spring, then the vines quickly went through bud break, bloom, and set. Beautiful weather brought a bountiful crop. Luckily we were blessed with a long, perfect growing season, allowing for mature ripening and lush, layered flavors.

TASTING NOTES

The blend is 100% estate, from 35 year old vines. The wine entices with its lemon-yellow color. Aromas of honeydew, apricot, and white flowers begin your dive into the glass. Flavors of white nectarine, clementines, and Bosc pear combine with crisp acidity.

With a little time in the glass, tropical notes of pineapple and ruby-red grapefruit emerge and frame the persistent finish.