

# BOUCHAINE

NAPA VALLEY • CARNEROS

## 2013 LAS BRISAS VINEYARD RIESLING TECH SHEET



**APPELLATION:** Sonoma Valley Carneros  
**MATURATION:** Fermented in stainless steel tanks; NO ML  
**AGING:** 3 months  
**ALCOHOL:** 10.5%  
**BOTTLING DATE:** February 5, 2013  
**PH:** 2.90  
**TA:** 7.6 g/L  
**RS:** 33 g/L (3.3%)  
**PRODUCTION:** 424 cases (750 mL)  
**SRP:** \$23

### THE STORY OF THIS WINE

A small amount of Botrytis Cinerea, noble rot, helped intensify the aromatic sweetness of this Riesling fruit as we delayed harvest waiting for full flavor to develop. Traditional German Kabinett style wines provide our inspiration. The wine is whole cluster pressed into stainless steel fermenters, cold fermented, and then further chilled to arrest the ferment with 2% sugar remaining and a mere 10.5% alcohol for optimal balance.

### ABOUT THE VINEYARDS

Riesling is among the rarest of grape varieties planted in Carneros. We purchase the entire yield from the scant 1 acre planted in the 110 acre Las Brisas Vineyard which supplies our Pinot Blanc from an equally tiny 1 acre section. Las Brisas lies on a gentle west facing slope in the heart of Carneros. The vineyard is often covered in fog until noon or later when a cool breeze blows in from the Pacific Ocean and San Pablo Bay. Carneros is among the most suitable sites in all of California for this noble variety that originated on the frigid slopes of the German river valleys.