

BOUCHAINE

2015 ESTATE VIN GRIS OF PINOT NOIR



APPELLATION: Napa Valley - Carneros
VINEYARD: Estate
MATURATION: Fermented in stainless steel tanks; 10% malolactic fermentation
HARVEST DATE: 8/24/15
ALCOHOL: 13.6%
PH: 3.3
TA: 6.4 g/L
RS: 0 g/L
SUGGESTED RETAIL PRICE: \$24
BOTTLING DATE: 3/17/16
PRODUCTION: 480 cases (750 mL)

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 night time temperatures of this unique geographical area lend distinctive regional identity to our wines.

GROWING SEASON

2015 delivered a tiny but exceptional harvest. It was one of the earliest harvests on record, starting with an incredibly early bud break and slowly progressing through bloom. Two hailstorms during bloom naturally reduced our crop level, leaving concentrated, tiny clusters. Gorgeous weather for the rest of the season allowed for perfect ripening and flavor development.

VINIFICATION

Vin Gris is a French term for a pale pink wine made from Pinot Noir grapes. Our Vin Gris is 50% whole cluster pressed and 50% saigné. We harvested clusters at low sugars and put them directly in a press, just like we would our Chardonnay. We then fermented the juice in tank to preserve the freshness and aromatics. The saigné portion of the blend was "bled" from tank on the second day after crushing Pinot Noir grapes. This concentrates the juice on the skins and gives us some light, lively juice to use for our Vin Gris. This wine sees no oak contact, the fresh aromatics are preserved for your sipping pleasure!

TASTING NOTES

The nose draws you in with juicy watermelon, guava, and wild strawberry notes while the palate displays layers of white nectarine, cantaloupe and heirloom melon. This fun and vibrant wine grabs your palate and does not let go. It screams for summertime on the deck, trips to the coast and time with friends. Goes with everything from oysters to paté - enjoy!