

BOUCHAINE

NAPA VALLEY • CARNEROS

2013 ESTATE VINEYARD CHARDONNAY



APPELLATION: Napa Valley - Carneros

VINEYARD: Estate Blocks 1, 2, 26, 30 & 40

MATURATION: Approx. 15% new oak, Hungarian & French. 50% Malolactic fermentation; 85% barrel fermented, 15% tank fermented.

HARVEST DATE: 9/3 - 9/20/2013

AGING: 9 months

ALCOHOL: 13.8%

PH: 3.35

TA: 6.3 g/L

RS: 0 g/L

SUGGESTED RETAIL PRICE: \$30

BOTTLING DATE: 6/17 - 6/23/2014

PRODUCTION: 6997 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 nighttime temperatures of this unique geographical area lend distinctive regional identity to Chardonnay.

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.

VINIFICATION

Our 2013 Estate Chardonnay is a blend of 35-year old vines and also Dijon plantings from 1996. The age of the vines provides intensity and depth not found in young vineyards.

Chardonnay is the ultimate medium for the winemaker's skills and imagination. Bouchaine's winemaking vision calls for the production of more than a dozen different Chardonnay wines from our estate blocks, which are in turn melded into the final Estate Chardonnay.

The orchestration of several strains of yeast and malolactic bacteria coupled with sur lie aging in stainless steel tanks as well as oak barrels of different ages, toast levels, and origins create an array of unique wines. These wines are synthesized into the final blend.

TASTING NOTES

Layered, lovely aromas of fuji apple, clementines, rangpur lime, jasmine and almonds. A juicy and tangy palate showing nectarine, lemon curd, and brioche with a lip-smacking finish.