



OUR STORY

Bouchaine is the oldest continuously operating winery in the Carneros District - a winery that began making wine long before the region earned its reputation for producing the great Pinot Noirs and Chardonnays of Carneros today.

The land was first owned by a Missouri native with the rather remarkable name of Boon Fly. Fly grew grapes and fruit trees on the property in the late 1880s. In 1927, an Italian winemaker named Johnny Garetto purchased the parcel that is today's Bouchaine. Beringer bought the estate from Garetto in 1961 and used it as storage and blending facility until 1981, when a partnership that included the current owners, Gerret and Tatiana Copeland, purchased the winery and surrounding land. At the time, only a few winemaking pioneers realized the potential for Pinot Noir and Chardonnay in Carneros.

Two dilapidated buildings. Bare earth. No vines. This was the scene that greeted Gerret and Tatiana Copeland when they visited this quiet corner of the Napa Valley in 1981. What was meant to be a quick detour during a business trip, became life-altering for both the Copelands and the winery. Inspired by the potential they saw in that neglected facility, the Copelands, together with other investors, quickly purchased the winery and the surrounding 30 acres and established Chateau Bouchaine. (Bouchaine, or *bouchon*, is loosely translated from the French meaning, cork; or a *bouchaniere*, which was an 18th C person, who placed corks in bottles). The Copelands immediately set to rejuvenate the winery and grounds. The vineyards were replanted and the massive historic redwood wine tanks were re-milled to provide a striking new exterior façade for the winery.

The renovation of the property continued for the next two decades. From the maturing of their new vines to ongoing modernization of the winery, Gerret and Tatiana continued to invest their resources and passion in bringing their dream to life. In 1993, the Copelands became the sole owners of the property and renamed it Bouchaine Vineyards. By 1996, the overall renovation of the winery had been completed, bringing a casually elegant style to Bouchaine. An additional 60 acres contiguous to the property were purchased four years later. This land included the two hills which have become the icons of the Bouchaine estate and part of the label design.

Now that Gerret and Tatiana had planted the seeds of their vision, entrusting the cultivation of those seeds to the right hands was vital. Over a period of time they turned to Napa Valley icons such as Jerry Luper, John Montero, Eugenia Keegan and David Stevens.

In 2002, the Copelands turned to Carneros pioneer and co-founder of Acacia Winery, Michael Richmond. As Gerret Copeland states, *“Of course Michael’s alter ego had to come along with him,”* which is how Greg (short for gregarious) Gauthier joined the new team at Bouchaine as National Sales Manager and Winery Production Manager. They embarked upon ambitious plans to replant vineyards, continuously improve the quality of winemaking, sales, and hospitality. One tastes the Copelands' efforts, and leadership with Michael and Greg, in the bottles of today. In early spring of 2015, Michael Richmond retired from winemaking.

April of 2015 marked the beginning of the next generation at Bouchaine. Gerret and Tatiana chose Carneros winemaker Chris Kajani to succeed Michael as Winemaker and General Manager. This heralds major restructuring for the winery. Today, the Copelands, along with the dedicated people who have joined them on their journey, enjoy the fruits of their 30-plus year labor of love. A unique blending of personalities, passions, and a spirit of discovery that creates an unmistakable character that can be tasted in every Bouchaine wine.

MRS. COPELAND BIO

Proprietor & President

“My first visit to Bouchaine was for a ‘testing’ rather than a ‘tasting’,” recalls Tatiana Copeland. ***“There were two very dilapidated buildings, with bare earth and no vines. However, the beauty of Carneros captured my imagination. Now, 33 years later, the property has truly blossomed into a beautiful country winery.”***

For Tatiana Copeland, the spirit of discovery and commitment to creating a unique and exceptional experience at Bouchaine Vineyards is simply the natural extension of her roots. Heir to a truly remarkable legacy, Tatiana’s family tree includes such luminaries as her great uncle, composer Sergei Rachmaninoff. Obviously, there’s a genius in the family. *“I never played an instrument but I always had the love of art and music.”* In addition, her grandmother was the first woman to drive a car through Moscow’s Red Square. A true polyglot, Tatiana speaks Russian, French, Spanish, German and English.

While her heritage reaches back over 1,000 years in Russia, Tatiana’s personal story began in Dresden, Germany, where she was born. After living in Denmark for several years, the family immigrated to Argentina where she would spend most of her childhood. *“Argentina is legendary for beef and wine,”* she says, recalling family gatherings. *“As far back as I can remember, we enjoyed wine with our meals.”*

The family then moved to California where Tatiana enrolled at UCLA and quickly began what would become a remarkable academic and professional career. At UCLA, she would make Phi Beta Kappa before graduating summa cum laude, ranking first in her class of 500. She then went on to earn her M.B.A. at the University of California at Berkeley.

At a time when women in business were rare, Tatiana went to work for Price Waterhouse before putting her multi-cultural perspective, extensive linguistic skills, and strategic business thinking to use at the DuPont Company's European headquarters in Geneva, Switzerland. Soon after she returned to DuPont in Delaware, she met her future husband, Gerret Copeland. They quickly discovered a shared appreciation of beauty, a love of fine wine and food, and a strong commitment to philanthropy.

Tatiana has made it her personal challenge to use her business know-how, leadership skills and community standing to help benefit the world of music, arts and culture. She serves on the board of The Grand Opera House (Wilmington's historic opera house) and as Chairman of the Delaware Symphony Orchestra. She donated a sculpture garden to the Delaware Art Museum and underwrote the new student center at the Delaware College of Art & Design. Her efforts in helping to recreate the “Kalmar Nyckel” (a full-size replica of the ship which brought the first Swedish settlers to America in the 1600s) resulted in her effigy being immortalized with a life-size carving at the ship's bow. She also loves to look out for the underdog – literally. After Hurricane Katrina, Tatiana helped rescue 150 dogs abandoned in New Orleans.

Both Tatiana and Gerret are deeply committed to the arts and have recently established a unique model of community philanthropy for the long-term stabilization of arts and culture in their home state of Delaware. In appreciation of this, they were awarded the "Order of the First State," the highest honor for meritorious service which can be granted by Governor Jack Markell.

Today, Tatiana continues to exercise her business acumen. She directs the winery's marketing and finances, leaving the wines themselves in the hands of her husband and the winemaking team. Her pencil is at its sharpest when she is balancing beauty and the bottom-line at Bouchaine. *"With my CPA background, where Bouchaine is concerned, my head is constantly battling my heart – and sometimes even my husband,"* she laughs. *"We need to be financially responsible as well as make exceptional wines. The heart takes over; my husband and I love this place. Like searching for the Holy Grail, it's a challenge, but I think we are succeeding."*

Looking out at Bouchaine's vineyards she shares these thoughts, *"It's tempting to linger here, enjoying the countryside with a glass of our Estate Pinot Noir. I want our visitors to experience the same connection to the land and the wine at Bouchaine that I do."*

MR. COPELAND BIO

Proprietor & Chairman

“I fell in love with Burgundy on my first trip there with my father, when I was 16,” Gerret recalls. “The world of wine caught my imagination and never left it. Bouchaine is the realization of my boyhood dream.”

For Gerret, a love of wine and the journey that leads to the next great bottle is in his blood. Gerret’s father, Lamot du Pont Copeland, was the 11th president of the DuPont Company. Perhaps more influential to his son’s passion for wine, after all, the duPont family were “ardent anti-Prohibitionists”, he was also a founder of the Wilmington, Delaware, chapter of the Confrerie des Chevaliers du Tastevin. His mother, Pamela Copeland, a noted horticulturist, enjoyed fine wine as well and was the first woman in the U.S. invited to join the Chevaliers du Tastevin. Today, Gerret continues his parents’ legacy in his hometown of Wilmington, Delaware.

Gerret’s wine education began early. *“Wine wasn’t just part of our lifestyle, it was in our blood,”* he recalls. His parents adopted the uniquely French tradition of diluting a half-glass of wine with water for their children at dinnertime. As the proportion of water decreased, Gerret’s appreciation grew.

“Anything that came with a cork, I found fascinating; the taste and smell of it,” he remembers. *“My mother would say, ‘What are you smelling? What are you tasting?’”*

Years ago, Gerret recalls a friend asking him what his pipe dream would be. *“My response was immediate. ‘To own a winery or a vineyard in Burgundy (“French blood is in me”) or California.’ A year went by, and then my friend called to say that a limited partnership was being formed to purchase a winery in Carneros. My fantasy leapt into fast-forward.”*

Gerret and his wife, Tatiana, along with a group of partners, purchased and began renovating the oldest winery in the Carneros region. They gave a nod to his family’s old world heritage by naming it Château Bouchaine. A decade later, Gerret and Tatiana bought out the original partners and became sole proprietors of the winery and renamed it Bouchaine Vineyards. The Copelands and their new Bouchaine team revamped and rebuilt every aspect of both the winery and the vineyards.

Gerret’s passion for wine is matched by his passion for the environment. After a career in finance, during which he developed a successful New York Stock Exchange brokerage firm, he helped establish the Brandywine Conservancy in Chadds Ford, Pennsylvania. The Conservancy continues to protect the Brandywine River Valley from pollution and over-development. He is also active with Longwood Gardens (world famous gardens in Pennsylvania), The Mount Cuba Center for Piedmont Flora (his childhood home, and now a major horticultural center in Delaware), and is the Chairman of the Delaware Art Museum (founded by his grandmother).

“My role at Bouchaine,” Gerret says, “is to make sure we produce the best possible wines from the grapes off our vineyards. Because we are the sole owners, we can easily make whatever changes each harvest calls for, crafting wines that are unique, as opposed to mass-producing something that is standardized.”

Gerret Copeland’s palate and his joie de vivre are complemented by his passion for beauty, his dedication to the environment, and his love of wine. For him, Bouchaine is the ultimate adventure. *“I have always loved the softness, roundness and fleshiness of a great Pinot Noir. It is a wine of unique charms.”*

CHRIS KAJANI

Winemaker & General Manager

“Winemaking is a science and entails technical skill, but just as critical is having deep intuition, keen observation, and a sense of wonder.”

Chris Kajani became the Winemaker and General Manager at Bouchaine Vineyards in early 2015, replacing longtime Bouchaine winemaker Michael Richmond. Having an established Carneros winemaker familiar with our soils and microclimate was critical to Bouchaine, as it is the longest continuously operating winery in the region, and valuing the history of crafting balanced and elegant wines was key. The transition was a natural for Chris, who had been making wines from multiple Carneros vineyards for Saintsbury (right up the road) since 2006.

As Chris says, *“It takes a village to craft a memorable bottle of wine, and each person who touches the process must bring a ‘no compromises’ mantra to their piece of the puzzle.”*

Chris is a proud native of Napa where she learned early in life the pleasures of jumping on neighbors' horses for vineyard rides and raiding her parents' wine cellar (not necessarily in that order). The minute she turned 16, she became the designated driver for family outings up and down the valley, planting the seed for her future career. She went on to earn her B.S. in Biological Sciences at UC Davis and began working for biotech giants in the Bay Area.

After extensive travel in the wine regions of France, Spain, and Italy she decided to take in another direction her desire to enhance people's lives. A chance encounter at a dinner party led her to work a harvest at Testarossa with renowned winemaker and “pinot geek” Ed Kurtzman. Bitten by the winemaking bug, she trekked back to UC Davis where she completed her M.S. in Viticulture and Enology. She was hired by Pahlmeyer in 2004 and was immediately seduced by its newly launched Pinot Noir project. *“I put my nose in the tank and the layers of wild strawberry, succulent cherry, cardamom, sandalwood, roses and cinnamon hit me like a wave – after the first harvest of Pinot Noir, I was hooked.”*

The Burgundian side of life called to her, and in 2006 she joined Saintsbury. She was quickly promoted to Associate Winemaker and oversaw winemaking and viticulture. In 2013, she was promoted to Winemaker. *“Immersing myself in the nuanced soils and microclimates of Carneros, and having the opportunity to build relationships with our outstanding and dedicated grower community, has been an incredibly rewarding experience. We live and breathe grapes and wine – but also live on this dirt, breathe this air, and drink this water. To work with people who are not only committed to world class wine growing, but also sustainability and the preservation of this land for generations is such an honor.”*

Chris Kajani is the sixth winemaker in Bouchaine Vineyards' 35-year history, and the first woman to hold that position, as well as the post of GM. Chris lives in Napa with her husband and son. When she isn't hiking, cooking, or traveling, you can still find her jumping on a neighbor's horse and raiding wine cellars.

ERIK GOODMANSON BIO

Assistant Winemaker

“It had never occurred to me that people actually spent their days at work making wine.”

At a dinner party while living in Seattle, Erik Goodmanson had a chance meeting with someone who was taking oenology classes at a local college. *“It had never occurred to me that people actually spent their days at work making wine,”* thought Erik. Soon after, he enrolled in the winemaking program at Napa Valley College, where he immersed himself into the wine industry.

Thus began a wine career for Erik Goodmanson. At Robert Sinskey Vineyards in 2007, under the direction of Vineyard Manager, Debby Zygielbaum, *“I experienced first-hand the commitment to sustainable farming throughout the vineyards of Carneros.”* A full-time position in the cellar followed, where Erik worked with the winemaking team of Jeff Virnig and Zach Gabbert. Erik remained in the cellar at Sinskey until 2010, when he began his second Bachelors program at UC Davis in Viticulture and Enology.

In 2012, Erik started working at Staglin Family Vineyard as a winemaking intern before he was named Cellarmaster for the harvest of 2013. He was promoted to Staglin’s Assistant Winemaker in 2014. Under Winemaker Fredrik Johansson, *“I worked closely with someone whose passion for wine and winemaking was extremely contagious. His mentorship pushed me further in the direction of better and more confident winemaking.”*

It’s a direction that has led him to Bouchaine Vineyards. At Bouchaine, Erik is now back to his Carneros roots. *“I’ve had the great fortune to work with some of Napa’s best winemakers, and I am excited to continue that tradition by working with Chris Kajani. She is committed to raising the already high bar set at Bouchaine, and I’m looking forward to working alongside and learning from her. Chris has an amazing knowledge of the wines and vineyards of the Carneros, so the chance to be a part of her team at Bouchaine is a huge opportunity for me.”*

Erik Goodmanson lives in Napa with his wife Deborah Elliott, their daughter Sydney and their dog Hazel. He spends his free time camping, traveling, running, reading and studying the craft of fellow winemakers and brewers.