

BOUCHAINE

CARNEROS

2014 LAS BRISAS VINEYARD RIESELING



APPELLATION: Carneros

VINEYARD: Mahoney Las Brisas, Block 7

MATURATION: Fermented in stainless steel tanks; No ML

HARVEST DATE: 9/9/2014

AGING: 4 months

ALCOHOL: 10.2%

PH: 3.02

TA: 7.58 g/L

RS: 29.3 g/L

SUGGESTED RETAIL PRICE: \$24

BOTTLING DATE: 12/16/2014

PRODUCTION: 417 cases (750 mL)

ABOUT THE VINEYARDS

Riesling is among the rarest of grape varieties planted in Carneros. We purchase a scant 1 acre block in the 110 acre Las Brisas Vineyard. 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.

VINIFICATION

Although Riesling is more generally associated with rocky hillsides in Europe than with Carneros clay, the cool, windswept Las Brisas vineyard has proved to be an exceptional site. Fermented and aged in stainless steel, we offset the vibrant acid of the site with just a touch of residual sugar to soften the acid's impact and add a small amount of richness to an otherwise austere wine.

GROWING SEASON

2014 proved to be an incredible harvest. It was one of the earliest harvests on record, all starting with one of the earliest bud breaks on record and quickly progressing through bloom. Gorgeous weather allowed for perfect ripening and flavor development.