

BOUCHAINE

2010 BOUCHE DE BEURRE CHARDONNAY



APPELLATION:	Napa Valley Carneros
MATURATION:	50% new French and American oak barrels; 100% ML
AGING:	8 months
ALCOHOL:	13.4%
BOTTLING DATE:	July 6, 2011
PH:	3.38
TA:	5.4 g/L
RS:	<0.5 g/L (Dry)
PRODUCTION:	252 cases (750mL)
RETAIL PRICE:	\$50/bottle; \$600/case

ABOUT THE VINEYARDS

Bouchaine's 100 acre estate vineyard lies on the southern border of Napa Valley's Carneros district. The Bouchaine signature hills, as depicted on our label, provide a panoramic view of the Napa-Sonoma Marsh 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

The 2010 growing season was one of the coolest in recent memory. The summer had rain and cool temperatures during bloom with clouds and early morning fog all season long. The vines recovered nicely from a brief late season heat spike to ultimately produce a small crop that ripened unseasonably late.

The resulting wines reflect the modest grape sugars and high acidity, yet with full flavor development from the extended ripening time.

VINIFICATION

Our intention is to create an over-

the-top, buttery style Chardonnay. That effort is checked somewhat by the leaner essence of Carneros. The crisp citrusy nature of the grapes denies the unctuousness associated with these stereotypical buttery-styled California wines. None the less, full malolactic, new oak barrel fermentation, and sur lie aging provides a rich contrast to our Estate Chardonnay and a fascinating exercise in wine styling. The Bouche de Beurre has many devotees even among the non-butter fans.

TASTING NOTES

Aromas of baked apple and ripe pear greet the senses. Its creamy, mouthcoating texture lingers, while a touch of butterscotch graces the finish. Though much more buttery than our Estate Chardonnay, this wine has devotees even among the non-butter fans. It's a perfect complement to hearty dishes. Enjoy this wine with a seafood feast, with bouillabaisse, or a creamy baked brie with apricots.