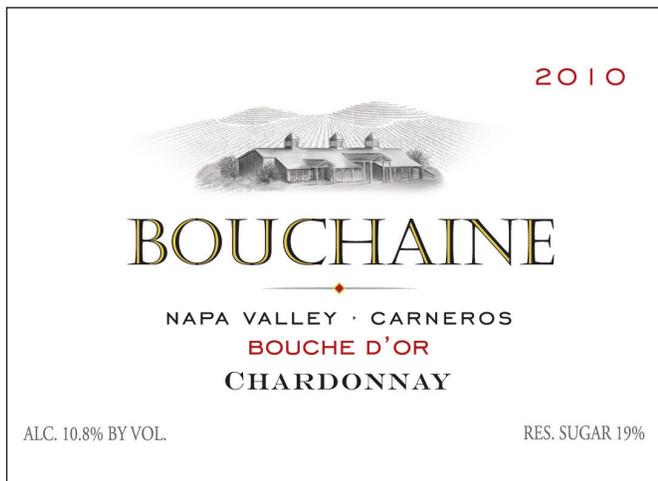




# BOUCHAINE

## 2010 BOUCHE D'OR LATE HARVEST CHARDONNAY



### About the Varietal and Vineyard

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 along with the clay soils of this unique geographical area lend distinctive regional identity to Chardonnay.

Bouche d'Or, literally "mouth of gold," is an intriguing dessert wine produced from Chardonnay accompanied by a hint of aromatic Riesling. Each year we designate and reserve two acres of our Estate Chardonnay vineyard for this specialty dessert wine.

In 2010, harvest came late for the Estate Chardonnay, which pushed harvest of Bouche d'Or back a month to November 17. With late October rains followed by warm Carneros sun and wind, botrytis cinerea, or "noble rot," was able to form, allowing the grapes to come to an alchemical end-point that turns wine to a beautiful gold color.

### The Sensory Evaluation

This sweet and delectable wine has hints of honey, tea leaf and apricot, vaguely reminiscent of Beerenauslese, that greets the senses and reveals a hint of Riesling. While Bouche d'Or may be sweet, it also has a crispness to it.

Any sweet treat laced with honey or lemon is a good match. Combine Bouche d'Or with fresh cherries, apricot tarts, mango gelato or fruit-studded cheeses, and it will be met with rave reviews.

### The Technical Info

**Appellation**  
Napa Valley Carneros

**Maturation**  
100% stainless steel tank fermented

**Residual Sugar**  
19.0%

**pH**  
3.35

**Total Acidity**  
6.0 g/L

**Alcohol**  
10.8%

**Cases Produced**  
1,500 6-pack cases (500mL bottles)

**Bottling Date**  
July 30, 2011

**Winemaker**  
Michael Richmond

**Suggested Retail Price**  
\$30/bottle  
\$180/6-pack