

# BOUCHAINE

## 2010 ESTATE CHÊNE D'ARGENT CHARDONNAY



<b>APPELLATION:</b>	Napa Valley Carneros
<b>MATURATION:</b>	100% Stainless Steel Tank Fermentation
<b>AGING:</b>	9 months
<b>ALCOHOL:</b>	13.5%
<b>BOTTLING DATE:</b>	July 6, 2011
<b>PH:</b>	3.23
<b>TA:</b>	7 g/L
<b>RS:</b>	<0.5 g/L (Dry)
<b>PRODUCTION:</b>	256 cases (750mL)
<b>RETAIL PRICE:</b>	\$30/bottle; \$360/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 wine reflects the modest grape sugars and high acidity, yet with full flavor development from the extended ripening time.

### VINIFICATION

Chêne d'Argent is French for "silver

oak." It is our word play for this wine which was fermented for nine months in 100% stainless steel tanks and does not undergo malolactic fermentation. It's Chardonnay in its purest form. It was cold fermented to maximize fruit and the yeast lies stirred a few times to soften any rough edges.

### TASTING NOTES

Chêne d'Argent, French for "silver oak," is fermented in stainless steel and never sees an oak barrel. This is our answer to unoaked Chardonnay and an opportunity to taste the foundation for our signature Estate Chardonnays. You'll love the bright citrusy notes and enduring pineapple overtones. Compare it with the 2010 Bouchaine de Beurre to taste both ends of the spectrum of Bouchaine Chardonnays.

Classic Carneros citrus impressions define this wine. Flavors of lime, bergamot, and grapefruit come to mind. The textured palate persists into the finish, confirming its Carneros origin. Serve this wine with a wide range of fresh, savory dishes.