

BOUCHAINE

2010 ESTATE CHARDONNAY



APPELLATION:	Napa Valley Carneros
MATURATION:	15% new French and American oak barrels; 85% barrel and 15% tank fermented, 50% ML
AGING:	8 months
ALCOHOL:	13.5%
BOTTLING DATE:	July 7, 2011
PH:	3.25
TA:	6.8 g/L
RS:	<0.5 g/L (Dry)
PRODUCTION:	7,755 cases (750mL); 64 cases (1500 mL)
RETAIL PRICE:	\$30/bottle; \$360/case

ABOUT THE VINEYARDS

The Carneros district, long deemed too inclement for fine wine, has become the most renowned Chardonnay growing area in all of Napa Valley. 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.

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

Chardonnay is the ultimate medium for the winemaker's skills and

imagination. Chardonnay is the most mutable, responsive and rewarding of any grape variety to each winemaker's unique efforts. Bouchaine's winemaking vision calls for the production of more than a dozen different chardonnay wines from our estate grapes which are in turn melded into the final Estate Chardonnay.

The orchestration of several strains of yeast and malolactic bacteria coupled with sur lie aging in stainless steel tanks as well as oak barrels of different ages, toast levels, and origins create an array of unique wines. These wines are combined into the final blend.

TASTING NOTES

For anyone searching beyond overly-oaked Chardonnays, this one will surely delight and satisfy!

This wine comes from vines dating to Bouchaine's original plantings in 1981, growing on our windswept Napa Valley Carneros hillsides. It's a true expression of Chardonnay — bright, citrusy flavors graced with only the merest hint of oak. Shows classic Carneros lime and grapefruit styling. A hint of vanilla graces the mid-palate. Its fruit flavors, bright acidity, notable texture (a hallmark characteristic of Carneros Chardonnay), harmonize in an elegant, stylish wine. Straw gold in color, it dances in the glass like sunlight.