

BOUCHAINE

2009 CARNEROS PINOT NOIR



APPELLATION:	Napa Valley Carneros
MATURATION:	33% new French and American oak barrels; Complete ML Fermentation
AGING:	11 months
ALCOHOL:	13.8%
BOTTLING DATE:	August 18, 2010
PH:	3.59
TA:	5.9 g/L
RS:	<0.5 g/L (Dry)
PRODUCTION:	11,902 cases (750mL)
RETAIL PRICE:	\$35/bottle; \$420/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 Pinot Noir.

GROWING SEASON

2009 proved to be a fantastic harvest year. The cool summer gave way to September heat that quickly ripened the fruit to bright and well-defined Pinot Noir intensity. Marked by a third year of drought conditions, limited but prudent watering allowed for full development of the small crop.

Our 2009 Carneros Pinot Noir is a blend of Burgundian clones from our own vineyards as well as select lots from neighboring vineyards — Gee Vineyards, Mahoney Las Brisas Vineyards and Casa Carneros.

VINIFICATION

Post fermentation, the free-run wine is drawn off to barrel where it completes malolactic fermentation and integrates with the oak flavors from

a range of new, mostly French barrels. One midseason racking is performed to assemble the blend then returned to barrel for a couple of months to marry before the August bottling.

TASTING NOTES

When you ask about the wine varietal that the Carneros appellation is most notable for, Pinot Noir invariably comes to mind. This vintage combines the ripeness of the 2007 with the complexity of the 2008. The 2009 Pinot Noir exudes darker Satsuma plum fruit or dark cherry nuance over a coffee-like foundation. Hints of clove and nutmeg come to mind. This may be one of the best Pinots we have produced, with depth and liveliness that foretells a long happy life. A sophisticated wine with a silky, lingering finish.

The wine highlights classic Carneros fruit: pomegranate, plum, and cherry fruit flavors, balanced by nuances of coffee and toffee. The multiple layers of flavors lead to a silky finish that lingers on the palate. More and more people have discovered what longtime Pinot Noir aficionados have always agreed: that Pinot Noir is the most versatile red wine and pairs beautifully with many foods.