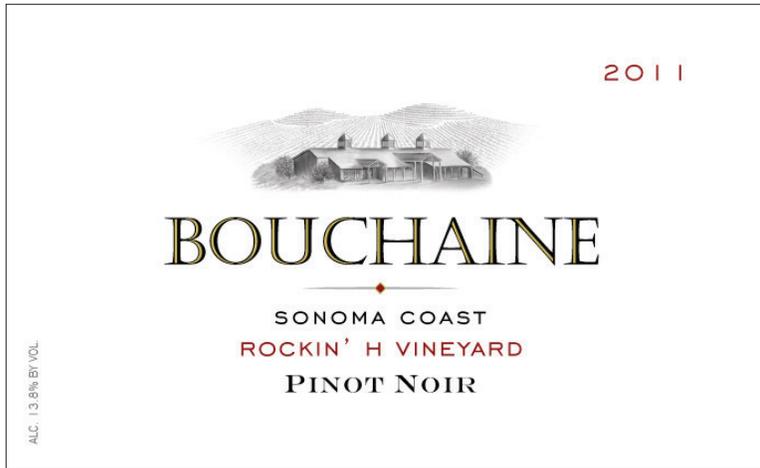


# BOUCHAINE

## 2011 ROCKIN' H VINEYARD SONOMA COAST PINOT NOIR



**APPELLATION:** Sonoma Coast  
**MATURATION:** 50% new French oak barrels;  
Complete ML Fermentation  
**AGING:** 11 months  
**ALCOHOL:** 13.8%  
**BOTTLING DATE:** August 6, 2012  
**PH:** 3.43  
**TA:** 6.1 g/L  
**RS:** <0.5 g/L (Dry)  
**PRODUCTION:** 267 (750mL)  
**RETAIL PRICE:** \$40/bottle; \$480/case

### ABOUT THE VINEYARDS

The Hendricks Rockin' H Vineyard is established on the banks of the Petaluma River near the San Pablo Bay. The site enjoys a very colorful history as a destination for San Franciscans via paddlewheel steamer during the roaring '20s. Viticulture dates back to the late 1800s.

In 1999 the Hendricks family purchased the property and established a modern 40 acre vineyard to take advantage of the cool marine microclimate of the southern Sonoma Coast appellation. It is planted primarily to Pinot Noir with a small amount of Syrah. This Pinot Noir is among the first grapes we receive at Bouchaine. A hedge row of eucalyptus trees borders the highway adjacent to the vineyard which may lend a light perfume to the fruit nearby.

### GROWING SEASON

The 2011 growing season proved long and very cool pushing harvest deeper into autumn. The good fortune is that the harvest heat that graces virtually every Napa harvest could not have occurred more opportunely or

modestly. Where in 2010 its searing untimely earliness served to confound ripening, in 2011 it served to precipitate harvest.

Flavors developed nicely in 2011 with overall lower sugar than in typical past vintages. This year's wine shows quintessential varietal character, making it an exceptional wine.

### TASTING NOTES

The Sonoma Coast Rockin' H Pinot is arguably our sturdiest Pinot; always the first grapes harvested and always ripe even in the coldest years, assured by its western exposure on the banks of the Petaluma River.

There is a foundation of black cherry-like fruit. The wine is faintly scented by the line of eucalyptus trees bordering the vineyard. Add sweetness from a new toasted oak barrel and you have a recipe for the exotic. The wine is still young so give it some time to open up. You might even find it more flavorful the following day.