

# BOUCHAINE

## 2012 LAS BRISAS VINEYARD RIESLING

<b>APPELLATION:</b>	Carneros
<b>MATURATION:</b>	Fermented in stainless steel tanks
<b>AGING:</b>	3 months
<b>ALCOHOL:</b>	10%
<b>BOTTLING DATE:</b>	February 5, 2013
<b>PH:</b>	3.0
<b>TA:</b>	7 g/L
<b>RS:</b>	2%
<b>PRODUCTION:</b>	650 cases (750mL)
<b>RETAIL PRICE:</b>	\$23/bottle; \$276/case



### ABOUT THE VINEYARDS

Riesling is among the rarest of grape varieties planted in Carneros. We purchase the entire yield from the scant 1 acre planted in the 110 acre Las Brisas Vineyard which supplies our Pinot Blanc from an equally tiny 1 acre section. Las Brisas lies on a gentle west facing slope in the heart of Carneros. The vineyard is often covered in fog until noon or later when a cool breeze blows in from the Pacific Ocean and San Pablo Bay. Carneros is among the most suitable sites in all of California for this noble variety that originated on the frigid slopes of the German river valleys.

### GROWING SEASON

This Season proved to be idyllic. Late rains gave us plenty of soil moisture. Textbook flowering and fruit set conditions followed by the most benign growing season. Classic cool marine conditions ruled all summer; frequent early morning overcast that burns off about ten o'clock, daytime highs in the mid-80s, night time temperatures in the 50s, afternoon breezes. The occasional 90+ degree days were brief followed by offsetting cooler days. No rain.

All predictions of an early harvest did not materialize, no doubt due to an inordinately large crop. The Riesling yield was quite large which can be a good thing as long as the season allows for full

flavor development of this rather late ripening variety even with lower sugar.

### VINIFICATION

A small amount of Botrytis Cinerea, noble rot, helped intensify the aromatic sweetness of this Riesling fruit as we delayed harvest waiting for full flavor to develop. Traditional German kabinett style wines provide our inspiration. The wine is whole cluster pressed into stainless steel fermenters, cold fermented, and then further chilled to arrest the ferment with 2% sugar remaining and a mere 10% alcohol for optimal balance.

### TASTING NOTES

This wine is a paean to spring. It is redolent of white flower blossoms and a light balance that begets indulgence. The wine shows a faintly grapefruit-like style so prized by true Riesling addicts. It was just awarded "Best Medium Dry Riesling" by the International Riesling Foundation at the 2013 Riverside International Wine Competition.

This wine is right at home with any traditional German or Alsatian fare and a proven delight with virtually all Pacific Rim and Asian cuisine. With an alcohol level that is thirty percent less than most wines it is a perfect beverage for warm afternoons.