

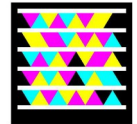
# 2007 CARNEROS PINOT NOIR



<b>Appellation:</b>	Carneros
<b>Varietal:</b>	Pinot Noir
<b>Alcohol:</b>	14.1%
<b>Maturation:</b>	11 months in French and Hungarian oak barrels, 30% new
<b>Production:</b>	10,300 cases
<b>SRP:</b>	\$30/bottle, \$360/case

## For Full Product Information:

Microsoft Tag. App available at: <http://gettag.mobi>



## WINE DESCRIPTION

Our 2007 Carneros Pinot Noir is a harmonious blend of Burgundian clones such as Dijon, Pommard, and the Swan Selection, from our own vineyards and very select lots from neighboring Carneros vineyards. These highly regarded neighbors include the Gee Vineyard (a dry-farmed 16-acre vineyard), Mahoney's Las Brisas Vineyard, and Casa Carneros. Oak barrels ranging in forest source, toasting intensity, and barrel age from new to a few seasons old were used to enhance the complexity of the final blend.

## WINE RECOGNITION

2011 San Francisco Chronicle Wine Competition— **Silver**

The Renoud Society—**Gold**

2011 Monterey Wine Competition , Robert Whitley— **Gold**

## FOOD PAIRING

We love to serve this Pinot with grilled or smoked foods. Suggestions include pan seared ahi tuna steaks, pepper-crusting grilled salmon, and pork tenderloin with our Bouche D'BBQ grill rub. For more of a flavorful yet simple pasta dinner, pair with a wild mushroom risotto accented with truffle oil.



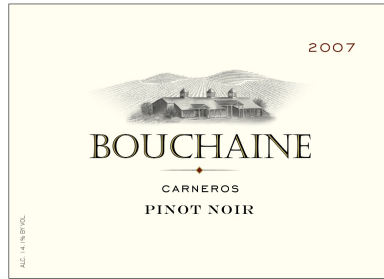
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# BOUCHAINE

NAPA VALLEY · CARNEROS

## 2007 Carneros Pinot Noir



### Varietal Description:

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### Appellation:

Napa Valley-Carneros

### Vineyard Site:

10-35 foot elevation; Gee Vineyard, Mahoney's Las Brisas Vineyard, Casa Carneros Vineyard & Estate Vineyard.

### Geology:

Shallow Clay Loams of moderately well drained soil derived from sedimentary rock of the Haire soil series.

### Vineyard Management:

8x5 row spacing, 1090 vines per acre, cordon pruned, Vertical Shoot Positioning (VSP).

### Clones:

Dijon, Pommard & Swan clones

### Season Profile:

Drought year & modest yields allowing uncommon fruit intensity.

### Juice Statistics:

14.1% alcohol, pH 3.59, TA 6.20g/L, RS 0.05g/L

### Vinification:

Hand sorted in the field, destemmed & crushed prior to 3-day maceration, racked once.

### Barrels:

French, American & Hungarian Oak, 33% new barrels: Francois Frerés, Mercurey & Kelvin Cooperages. Aged 11 months.

### Case Production:

10,300 cases

### Retail Price:

\$30, \$360/case

### Tasting Notes:

This is a wine radiant with cherries and berries on the nose. Plums, pomegranates and more cherries are revealed on the palate, with a hint of sweet earth and spice. A silky texture accompanies the flavor components and offers a tantalizing finish that lingers on the palate.