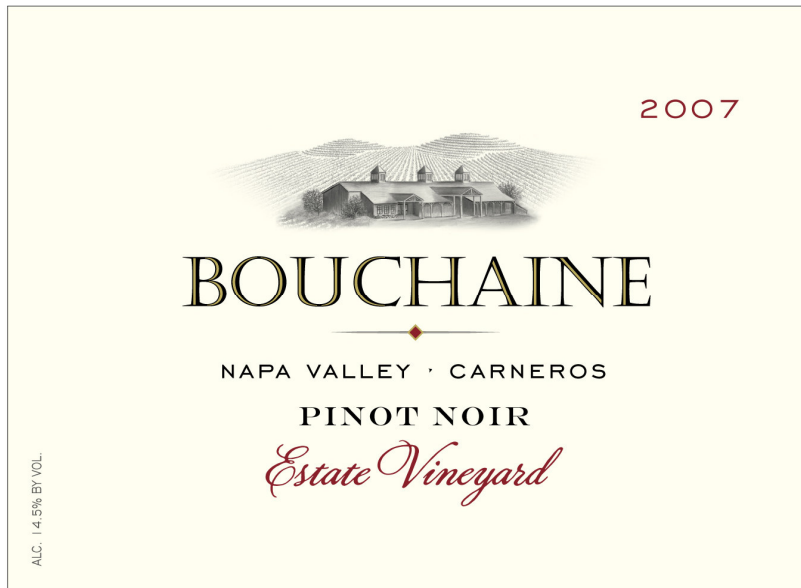


## 2007 Estate Pinot Noir, Napa Valley ~ Carneros



### TECHNICAL DATA

Appellation:  
Napa Valley ~ Carneros

Varietal:  
Pinot Noir

Alcohol:  
14.5%

Maturation:  
11 to 12 months in French oak  
barrels, 40% new

Clones include: Dijon 115, 667,  
and 777; Pommard; Swan

### WINE DESCRIPTION

The Bouchaine 2007 Estate Vineyard Pinot Noir was blended from a selection of the most dramatic estate wine lots to yield the most expressive wine possible. These are among the southernmost plantings in the Napa Valley and encompass the highest landmark terraces in the Carneros. The vineyard reaps the full benefit of the region's defining marine influence, which, along with limited irrigation water, serves to limit crop size, retain bright fruit acidity, and assure early ripening—making the most well behaved and richly flavored wines. The 2007 vintage was marked by fears of drought conditions early in the season, but prudent watering from our partially-filled ponds allowed for full fruit development while limiting crop yields.

### FOOD PAIRING

We love Pinot Noir for many reasons, including its versatility for pairing well with so many foods. Among the most sublime pairings: grilled or roasted dishes such as spiced pork medallions grilled with wild mushrooms, crispy duck breast with plum glaze, or pan-roasted lamb chops with herbs and shallots. Remember, when in doubt, pair it with Bouchaine Estate Pinot Noir.

