

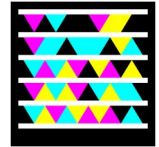
2008 Estate Chardonnay



Appellation:	Napa Valley-Carneros
Varietal:	Chardonnay, 2% Pinot Gris
Alcohol:	13.8%
Maturation:	70% fermented and aged in oak barrels. 30% fermented in stainless steel tanks. 50% malolactic fermentation
Production:	6,873 Cases
SRP:	\$30/bottle

For Full Product Information:

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Vineyard Description

Bouchaine Vineyards lies on the Southern border of Napa Valley, adjacent to the *Napa-Sonoma Marsh State Wildlife Area*. This unique geographical location, shoulder-to-shoulder with brackish water ponds that house western meadow larks, red-winged black birds and a variety of owls and hawks, inspires our commitment to preserving our local wildlife and avian neighbors. In 2004, our vineyards became the first property to attain the Fish Friendly Farming and Napa Green Farming certifications through the Napa Valley Vintners Association and the California Land Stewardship Institute.

The 2008 growing season began with the longest frost in decades followed by an unusually cool summer interspersed with enormous heat spikes. Our white wines are the big story for this vintage, especially our Estate Chardonnay. This wine is quite lovely with phenomenal structure.

To make this wine, we used different yeast strains and frequent stirring of the lees. The varying ages of oak barrels and levels of toast created an extensive number of individual lots. All of these made noteworthy wines on their own but, when blended, it all came together seamlessly as a complex, intriguing, and elegant Chardonnay.

Sensory Evaluation

Chardonnay with a hint of fresh yellow and white flowers. It brings to mind the scent of Meyer lemons, pink grapefruit, and oro blanco pomelos. A touch of minerality, a smooth yet tactile texture, and an effortless accent of vanilla cream and butterscotch make this a satisfyingly complete Chardonnay.

Accolades

James Laube: Intense and spicy, firm and tight with green apple and melon flavors that end on a pleasant delicate note. Drink now through 2014.



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BOUCHAINE



2008 NAPA VALLEY · CARNEROS

2008 Estate Chardonnay

Appellation: Napa Valley-Carneros, Estate

Vineyard Site: 29 - 32 foot elevation, E/W facing rows

Lat/Long: 38°13'362" N, 122°19'53" W

Geology: Shallow clay loams of moderately well-drained soil derived from sedimentary rock of the Haire soil series.

Clones: Dijon clones 76 and 96 on rootstock 101-14 and 140 Ru (planted 1996). Pinot Gris: Robert Young clone on 101-14 rootstock (planted 2003)

Vineyard Management: 8x5 row spacing; 1,090 vines per acre; half cordon pruned & half cane pruned. Vertical Shoot Positioning (VSP).

Season Profile: Heavy spring frosts followed by an Indian summer developed high acids and good maturity. Quite an unorthodox growing season.

Vinification: 70% fermented and aged in oak barrels; 30% fermented in stainless steel tanks. 50% malolactic fermentation

Barrels: 80% French Oak: Mercurey Cooperage; 20% New American Trust Oak (M+ and M++); Aged 15 months

Technical: **Alcohol** 13.8%; **pH** 3.35; **TA** 5.90 g/L; **RS** <0.05 g/L (dry)

Bottling Date: July 8, 2009

Case Production: 6,873 cases

Retail Price: \$30/bottle, \$360/case

Notes: