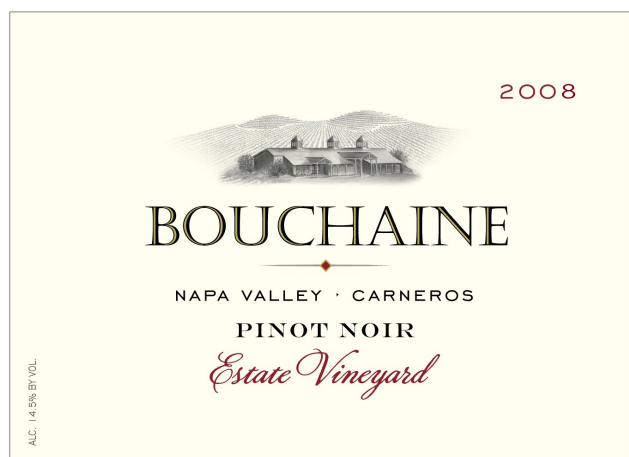


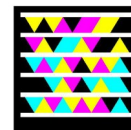
2008 Estate Vineyard Pinot Noir



Appellation:	Napa Valley — Carneros
Varietal:	Pinot Noir
Alcohol:	14.1%
Maturation:	Aged 11 months in 75% new oak barrels
Production:	975 6-pack cases
SRP:	\$50/ bottle.

For Full Product Information:

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



Vineyard Description

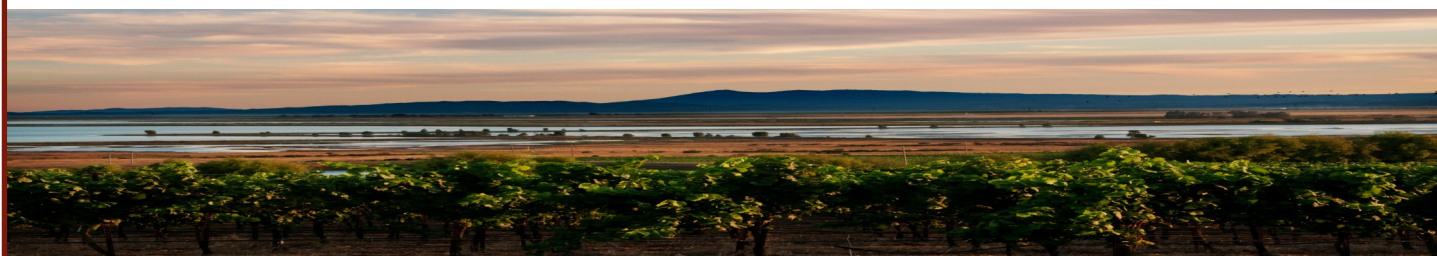
Bouchaine Vineyards lies on the Southern border of Napa Valley, adjacent to the *Napa-Sonoma Marsh State Wildlife Area*. This unique geographical location, shoulder-to-shoulder with brackish water ponds that house western meadow larks, red-winged black birds and a variety of owls and hawks, inspires 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 vintage was marked by a second year of drought conditions; but, prudent watering from our partially filled ponds allowed for full fruit development, of the limited crop yields. The Carneros received the longest frost season in decades followed by triple-digit heat, then light rains in mid-May while the grapes were in bloom. A cool summer gave way to September heat that quickly ripened the vines, producing bright and rich fruit intensity.

This limited-release 2008 Estate Pinot Noir is handcrafted from a selection of the most dramatic, dense and rich wines from the estate blocks. Seasoned in 75% new Mercurey Gran Cru oak barrels.

Sensory Evaluation

A striking and vivid Pinot Noir with a rich garnet red color, layered with intense aromas of bright cherries, berries and blue fruit. The notes of coca, and dark plum are laden with a campfire sweet smoke, and a lingering finish with a velveteen mouth feel. Offering depth and power, balanced with grace and elegance, this wine shows off the exuberant nature of Bouchaine Vineyards.

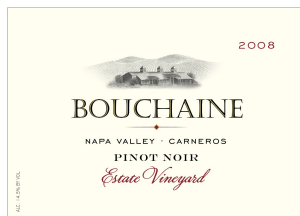


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BOUCHAINE

NAPA VALLEY · CARNEROS



2008 Estate Vineyard Pinot Noir

Vinification: Upon arrival at the Winery, whole grape clusters were destemmed and crushed. A three-day maceration took place pre inoculation prior to fermentation. The wine was fermented at 90 °F with pump-overs and hand punch-downs. Free-run juice was then drawn off overnight and placed into barrels, where malolactic fermentation was encouraged and completed by late winter. The wine was barrel aged 11 months in 75% new oak of French origin.

Appellation: Napa Valley—Carneros, Estate

Vineyard Site: Pinot blocks with S/N & E/W orientation; 17 - 130 feet in elevation

Lat/Long: Approx.: 38°13'551" N, 122°19'888" W

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

Clones: A blend of Pommard clones 4 and 5 on rootstock 110R and 1103; Dijon clones 777, 114, and 667 on rootstock 140Ru, 101-14, and 1103P (planted in 1998, 2000, and 2003).

Vineyard Management: 8x5 row spacing; 1,090 vines per acre; cordon pruned and 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.

Barrels: French Oak; 11 months in 75% new barrels: Mercurey Gran Cru and Keith Roberts Cooperages

Technical: Alcohol 14.1%; pH 3.55; TA 5.90 g/L; RS <0.05g/L (dry)

Bottling Date: August 26, 2009

Case Production: 975 6-pack case boxes (413 cases)

Retail Price: \$50/bottle, \$600/case

Notes: