

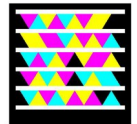
# 2008 CARNEROS PINOT NOIR



<b>Appellation:</b>	Carneros
<b>Varietal:</b>	Pinot Noir
<b>Alcohol:</b>	14.1%
<b>Maturation:</b>	Aged 11 months in 33% New French and American Oak
<b>Production:</b>	8,704 cases
<b>SRP:</b>	\$35/bottle, \$420/case

## For Full Product Information:

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



## Accolades

*Ultimate Wine Challenge* 2011; Score 89, "Highly Recommended"

*Affairs of the Vine, Pinot Noir Shootout* 2011; "Men's Choice, First Place"

## Vintage Notes

Bouchaine Vineyards lies on the Southern border of Napa Valley, adjacent to the *Napa-Sonoma Marsh State Wildlife Area*. This unique geographical location, adjacent to brackish water ponds that are home to 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. 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.

Our 2008 Carneros Pinot Noir is a harmonious blend of Burgundian clones such as Dijon, Pommard, and the Swan Selection, from our own vineyards and 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.

## Sensory Analysis

The wine exhibits classic Carneros terroir: pomegranate, plum, and cherry fruit highlights the balanced nuances of coffee and toffee. These multiple layers of flavor lead to a silky finish that lingers on the palate.

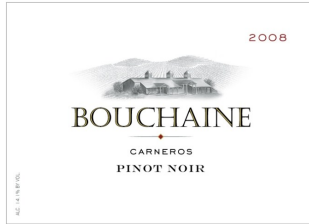


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# BOUCHAINE

NAPA VALLEY · CARNEROS



## 2008 Carneros Pinot Noir

**Vinification:** Upon arrival at the Winery, whole grape clusters were destemmed and crushed. Fermentation took place at 85 °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 33% new oak of French and American origin.

**Appellation:** Carneros

**Vineyard Site:** 10-112 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 & Diablo soil series.

**Clones:** 9 clones total; Dijon, Pommard, Swan, Meunier, Martini, Chalone, Hanzell, to name a few.

**Vineyard Management:** 8x5 row spacing, 1090 vines per acre, cordon pruned & cane pruned, Vertical Shoot Positioning (VSP).

**Season Profile:** Heavy spring frosts followed by a cool growing season ended with an Indian summer. This developed the hallmark for 2008; having a wide range in ripeness, creating a very complex wine.

**Juice Statistics:** **Alcohol** 14.1%; **pH** 3.48; **TA** 6.40 g/L; **RS** < 0.05g/L (dry)

**Barrels:** French and American oak, 33% new barrels: Francois Freres, Mercurey & Kelvin Cooperages. Aged 11 months.

**Bottling Date:** August 12, 2009

**Case Production:** 8,704 cases

**Retail Price:** \$35, \$420/case

**Notes:**