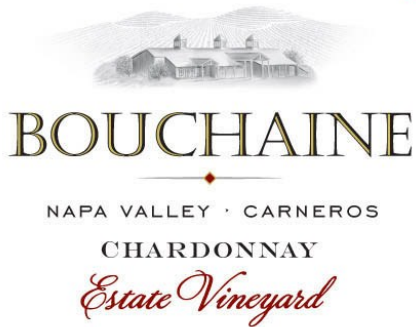


2009 Estate Chardonnay

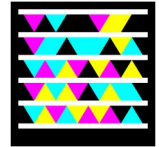


2009

Appellation:	Napa Valley-Carneros
Varietal:	Chardonnay, 2% Pinot Gris
Alcohol:	13.8%
Maturation:	80% Fermented in oak barrels. 20% fermented in stainless steel tanks. 50% malolactic fermentation
Production:	7,604 Cases
SRP:	\$30/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 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.

2009 proved to be a fantastic harvest year for this estate wine. The cool summer gave way to September heat that quickly ripened the vines, producing bright and well-defined Chardonnay intensity. Marked by a third year of drought conditions, the prudent watering from our partially filled ponds allowed for full fruit development, while limiting crop yield. It was a one-in-ten harvest year.

A variety of yeast and malolactic bacterial strains contribute a range of subtle variations that, coupled with the influences of oak barrels of different ages, toast levels and origins, yields an intriguingly complex chardonnay experience.

Sensory Evaluation

The very light golden color reflects the cool vintage and promises the bright citrusy impressions over the sweet ginger undertones. This wine is somewhat of a chameleon, changing subtly to resonate with a wide range of cuisine styles, responding graciously and prudently.



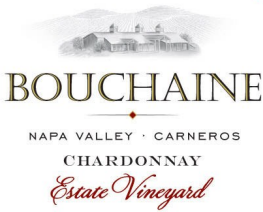
Bouchaine Vineyards ♦ 1075 Buchli Station Road ♦ Napa, CA 94559

Phone (800) 654-WINE ♦ Fax (707) 252-0401 ♦ Email: info@bouchaine.com ♦ Website: www.bouchaine.com

BOUCHAINE

2009

NAPA VALLEY · CARNEROS



2009

Estate Chardonnay

AGE 13 (IN 1970)

Appellation: Napa Valley-Carneros

Vineyard Site: 29 - 32 foot elevation; E/W facing rows; BV Blocks 1, 2, 4, 20, 26, 30, 40

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). Wente clone on AXR1 rootstock

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

Season Profile: An even, cool [ideal] growing season. Third drought year with modest yields allowing robust fruit intensity

Vinification: Handled and pressed gently as if for a sparkling wine program. 80% fermented and aged in oak barrels; 20% fermented in stainless steel tanks. 50% malolactic fermentation

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

Technical: **Alcohol** 13.8%; **pH** 3.35; **TA** 6.0 g/L; **RS** <0.05 g/L (dry)

Bottling Date: June 30, 2010

Case Production: 7,604 cases

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

Notes: