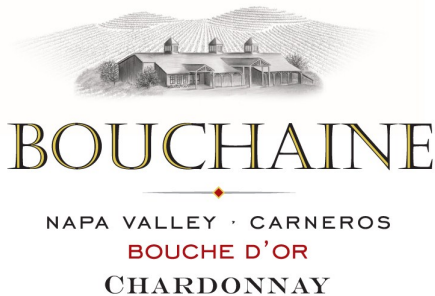


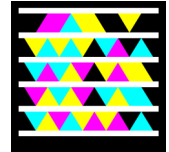
# 2010 Bouche d'Or Late Harvest Estate Chardonnay



**Appellation:** Napa Valley — Carneros  
**Varietal:** 98% Chardonnay, 2% Riesling  
**Alcohol:** 10.8%  
**Maturation:** Fermented in stainless steel tanks  
**Production:** 1,500 six-pack cases (500ml bottles)  
**SRP:** \$30/bottle, \$180/6-pack

## For Full Product Information:

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



ALC. 10.8% BY VOL.

RES. SUGAR 19%

## Vineyard Description

Bouchaine Vineyard 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.

## Sensory Analysis

Bouche d'Or, literally "mouth of gold" is an intriguing desert wine produced from Chardonnay accompanied by a whisper of aromatic Riesling. Each year we designate and reserve two acres of our Estate Chardonnay vineyard for this specialty desert wine program. In 2010, the Estate Chardonnay came late, harvested mid-October. The Bouche d'Or blocks followed one month later, in mid-November. A rapid botrytis bloom beneath the late October rains followed by warm Carneros sun and wind quickly concentrated the grapes to that alchemical end-point that turns wine to gold.

Employing special yeast and cool fermentation temperatures, the wine developed under Michael and Andrew's watchful eyes to be arrested at the perfect ratio of low alcohol against generous sugar but with a crispness that defies cloying sweetness. Honey, tea leaf, and apricot, vaguely reminiscent of Beerenauslese, greet the senses revealing the hint of Riesling incorporated in the ferment while the core of estate Chardonnay provides the firmness on the palate.

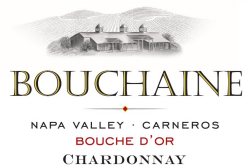
Any sweet delectable, laced with honey or lemon, is a sure match. Any stone fruit or tropical fruits, from fresh cherries to apricot tarts, from mango gelato to fruit-studded cheeses, the combination with Bouche d'Or will be met with raves.



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

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

# BOUCHAINE



2010

NAPA VALLEY · CARNEROS

## 2010 Bouche d'Or Late Harvest Chardonnay

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<b>Appellation:</b>	Napa Valley-Carneros
<b>Vineyard Site:</b>	29 –32 foot elevation; E/W facing rows; Block 20
<b>Lat/Long:</b>	38°13'362" N, 122°19'53" W
<b>Geology:</b>	Shallow clay loams of moderately well-drained soil derived from sedimentary rock of the Haire soil series
<b>Clones:</b>	UC Davis clones 4 and 5 on AXRI rootstock. Planted in 1981
<b>Vineyard Management:</b>	8x5 row spacing; 1,090 vines per acre; half cordon pruned & half cane pruned. Vertical Shoot Positioning (VSP)
<b>Season Profile:</b>	This year's harvest had a late start due to the cool spring and summer weather, subsequently followed by summer heat spike events then fall rains
<b>Vinification:</b>	Handled and pressed gently as if for a sparkling wine program.
<b>Barrels:</b>	100% fermented in stainless steel tanks
<b>Technical:</b>	<b>Alcohol</b> 10.8%; <b>pH</b> 3.35; <b>TA</b> 6.0 g/L; <b>RS</b> 19.0%
<b>Bottling Date:</b>	July 30, 2011
<b>Case Production:</b>	1,500 6-pack cases (500 ml bottles)
<b>Retail Price:</b>	\$30/bottle, \$180/6-pack

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**Notes:**