

2007 Bouchaine Estate Chardonnay, Napa Valley~Carneros

San Francisco Chronicle
Wine Competition 2010

GOLD MEDAL WINNER!!!



"Offers up a toastiness from a judicious stirring regime. Kiwi, lime and ginger support its great, strapping acidity."

—Meredith May, Tasting Panel, November 2009



"2007 Napa Valley-Carneros Estate Chardonnay showed beautifully...ripe but not sweet, rich but not overpowering. A grand companion to macadamia-crust ed halibut."

—Marlene Rossman, Tasting Panel, September 2009



"Lively and balanced with pleasing aromas and flavors of crisp apple, lemon, and hints of pineapple; pure, clean acidity on the palate with a long, refreshing finish."

—Santé, June 2009



"Tasters noted bright fruit in the Bouchaine Vineyards [Napa Valley-]Carneros Chardonnay, along with aromas of flowers, toasted graham crackers, tropical fruit, gooseberry, and lemon. Tasters noted a *'big, round' texture that led into a 'decadent' finish.*"

—St. Helena Star, February 13, 2009

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"California Chardonnay too often doesn't get the respect it deserves. Many think a wine that popular could not possess great complexity and character. One shouldn't make that mistake with Bouchaine Estate Chardonnay, a wine of character that can hold its own at just about any dinner table."

—Roger Morris, Delaware News Journal/delawareonline.com, October 19, 2009



"Fragrant apple-blossom; medium body carries *delicious dance* of apple, citrus & pear flavors. Has *elegance normally found in Burgundy's Chassagne-Montrachet*, not California chardonnay. Wines like this rarely win high scores when sitting on a tasting table with California's macho wines. But put it next to a plate of striped bass, sautéed Swiss chard and roasted fennel, as I did, and *you'll understand why it belongs on your wine list.*"

—The Star-Ledger, April 14, 2009



"full-bodied...speaks with terroir first...clean on opening notes, good acidity deftly balanced with forward fruit...oak is subdued, malolactic not apparent but expressing a *luxurious texture*. That alone is worth the asking price—a *great wine* and will work in a cocktail situation or as serious food pairing. *The elegance of this wine will impress all guests at any table it makes an appearance on.*"

—Enobytes.com January Wine Picks, December 2008



"91 Points: "*wonderful Chardonnay...one of the best tasted lately...a compelling wine. Terrific combination of freshness and richness...toast, honey and caramel along with fruity ripe citrus and apple character and hint of floral notes. Acidity gives a firm, enduring backbone. Long length across the palate texture. Although I enjoy the notion that great wines are born, this wine also makes a strong statement for intelligent, sensitive winemaking as a means of expressing the natural gifts of terroir.*"

—Mary Ewing-Mulligan, WineReviewOnline.com, November 8, 2008

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Bloomberg.com

"The wines that work best with these and other sides [for Thanksgiving's diverse menu] are a combo of fruit and spice, low in tannin, with little or no oak and a bit of acidity so they add refreshment through a long meal. For *the essential Chardonnay*, my pick is *juicy, round* 2006 Bouchaine."

—Elin McCoy, Bloomberg.com, November 24, 2008

WINE ENTHUSIAST
MAGAZINE

"90 Points: "Bouchaine has a long history of making *balanced, delicate* Chards, the kind that don't stand out in competitions, but *do marry well with food*. Their '06 is dry and crisp, with mineral and slate flavors undergirding citrus, pear, and smoky tastes."

—Wine Enthusiast, November 1, 2008

justwinepoints

"93 Points!"

—Just Wine Points, Wine X Magazine, November 2008

CONNOISSEURS' GUIDE
TO CALIFORNIA WINE

"88 Points: "As this *vibrant* young wine attests, Chardonnay does not need to be big, highly ripened and burdened with oak to be counted as a *success*. From its citrus-tinged nose of candied green apples to its similarly oriented flavors, it remains *snappy and bright*."

—Connoisseurs' Guide to California Wine, October 2008



"Classic California style, brims with scents of apples, citrus & tropical fruits accented by vanilla. Palate echoes the nose, delivering lush ripe flavors. *Very popular style*."

—BevX.com Wine Reviews, October 2008

**San Francisco
Chronicle**

"Winemaker Michael Richmond used fruit from different clonal varieties planted about 20 years ago. *Aromatic and flavorful*, with mineral notes beneath the crisp apple, lemon and hint of herb. One taster found notes of honey and cheese. *Long, spicy finish with zesty, integrated acidity that will be a nice complement to food*."

—San Francisco Chronicle, Friday, September 26, 2008

RESTAURANT
Wine
The Full Service Guide to On-Sale Beverage Profits

5 Stars! "Exceptional: complex, refined, full bodied Chardonnay with excellent flavor and balance. *Fragrant, crisp, lightly oaked and very long finish*. Pear, lemon peel, roasted nut, vanilla, peach, and toast."

—Restaurant Wine, #125-126 (Harvest 2008)

California
GRAPEVINE

87 Points: "*Attractive, floral, spicy, white peach & green apple aroma; clean, crisp, lemony, pear & green apple flavors; well balanced; lingering taste. Highly recommended*."

—California Grapevine, August-September 2008

San Francisco Chronicle
Wine Competition 2008

Silver Medal Winner

Wine Spectator

87 Points: "*Fragrant, delicate tangerine, nectarine, citrus and honeysuckle flavors are fresh and vibrant*. Drink now. 5,500 cases made."

—Wine Spectator, June 30, 2008