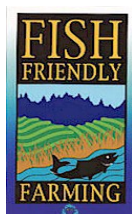


About Us & Our Location

Located in the heart of the Carneros appellation, Bouchaine Vineyards is committed to using sustainable means in making distinctive wines.

Our facility is the oldest continuously operated winery in Carneros; originally built in the late 1920s. As Bouchaine Vineyards, we have been making wine here since 1981, when Gerret and Tatiana Copeland of Delaware visited the area and fell in love with the location and surroundings.

Our Winemaking Style



The region's foggy, cooler climate is perfect for growing Chardonnay and Pinot Noir, creating wines with compelling and complex character. We want our wines to show lingering flavors and depth, a smooth texture, and just the right level of acidity to pair well with many foods, from the simple to the sublime.

Winemaker Michael Richmond crafts *Pinot Noir* redolent of cherries, berries, roses, coffee, smoke and spices. Layered and complex with a velveteen texture, a balanced structure, and a long finish. Our Pinot Noir proudly shows the heritage and sense of place.

With *Chardonnay*, Michael strives to capture the glory of Carneros and Napa Valley—sueded texture, tantalizing fragrance and a relentless finish. Think yellow flowers, lemon cream and butterscotch. Our Chardonnay is 100% estate fruit.

Special releases include a dry-farmed Pinot Noir, a late-harvest style dessert wine with floral and honey aromatics, and other alluring varietals such as Pinot Gris and Pinot Meunier.

Our Sustainable Practices



As a sustainable winery and a certified green farm for our Fish Friendly Farming practices, we are focused on minimizing our impact on local ecology and the greater environment.

Ways Bouchaine Vineyards stays committed to the environment:

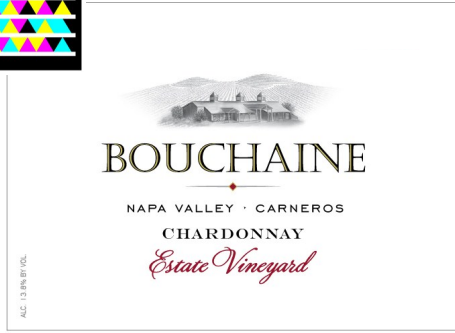
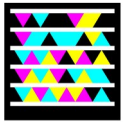
- ◆ *Water conservation*: using precision/drip irrigation.
- ◆ *Cover crops*: prevents erosion, adds soil nutrients and attracts beneficial organisms.
- ◆ *Compost*: used to replenish soil by adding organic matter and soil nutrients.
- ◆ *Grape pomace*: fed to free range cows on a neighbor's ranch. Happy cows!
- ◆ *Bluebird and Owl boxes*: installed to encourage nesting by these natural predators of pests.
- ◆ Protect our waterways and prevent water runoff through planting native grasses.
- ◆ *Cork recycling*: we joined *Recork America* and its launch in efforts to repurpose corks for other uses, such as commercial padding and furniture design.



The *elegance* of Burgundy and the *exuberance* of Califor-

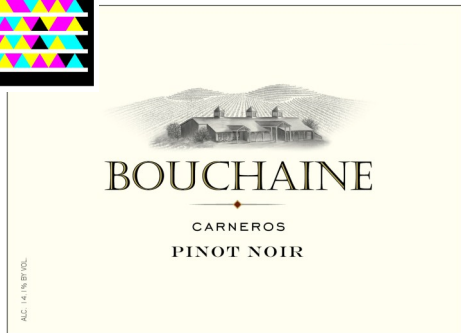
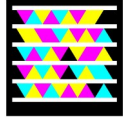
1075 Buchli Station Road | Napa, CA 94559

800-654-WINE | www.BOUCHAINE.com | Facebook: Bouchaine Vineyards | Twitter: @BouchaineWines



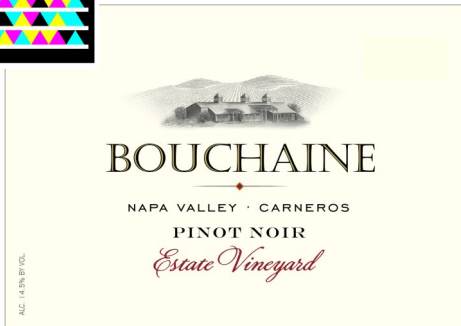
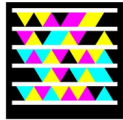
ESTATE CHARDONNAY:

- ◆ New Dijon clone vines blended with our 25 year-old UCD4 block.
- ◆ 70% barrel fermented (new & neutral oak: French and Hungarian).
- ◆ 30% stainless steel fermented.
- ◆ 50% malolactic fermentation.
- ◆ Brighter citrus and grapefruit flavors with a “sueded” texture.
- ◆ A true and engaging expression of Chardonnay; stylish but not over-styled, lean yet satisfyingly complete with a long finish.



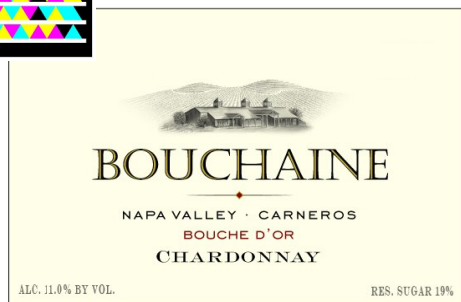
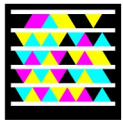
CARNEROS PINOT NOIR:

- ◆ Dijon, Pommard, and Swan clones from our estate vineyard.
- ◆ Blended with lots from an array of prized neighboring vineyards known for Pinot Noir.
- ◆ Hand-picked and sorted in the field during cool early morning hours to maintain integrity.
- ◆ 10-11 months in 30% new French and Hungarian oak.
- ◆ Layers of flavors and brightness of fruit.
- ◆ Luscious and juicy cherry and raspberry, roses, coffee and peppery spices.
- ◆ Exemplary and definitive of a classic Pinot Noir from the Carneros region.



ESTATE PINOT NOIR:

- ◆ Hillside terraces and rolling slopes near San Pablo Bay, planted to Dijon 115, 667, 777 Pommard, and Swan clones
- ◆ Barrel aged for 11-12 months in 40% French and Hungarian new oak.
- ◆ A perfumed nose, intense layers of dark cherries and smoky overtones, rose petal texture and resonating finish.
- ◆ An “ultra Pinot Noir” offering depth and power, balanced with elegance and grace.



BOUCHE D'OR DESSERT WINE:

- ◆ Harvested in December (late harvest style), after *Botrytis cinerea*, (Noble Rot), helped concentrate grape sugars.
- ◆ Fermented in stainless steel tanks; No ML fermentation.
- ◆ Residual Sugar: 19%
- ◆ Aromatic, floral nose. Bright fruit flavors of honeyed apricots and ripe Kadota figs.
- ◆ Delicate in weight and smooth in texture.
- ◆ Bouche d'Or translates from “Taste of Gold” in French.

Bouchaine is proud of to be a sustainable winery with a Napa Green Program-certified vineyard.
1075 Buchli Station Road | Napa, CA 94559 | 800-654-WINE | www.BOUCHAINE.com