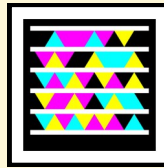




## Our Philosophy

**Bouchaine takes responsibility for our land and vineyards through:**

- **Water conservation:** precision drip irrigation
- **Cover crops:** prevent erosion, add soil nutrients, organic matter, and attract beneficial organisms
- **Compost:** used to replenish soil by adding organic matter and soil nutrients
- **Nonchemical fertilizers and crop amendments**
- **Bat, Bluebird, and Owl boxes:** installed to encourage nesting by the natural predators of insect pests
- **Recork America:** They recycle our used corks to be used in commercial padding and furniture design
- **Wine Bottle Renew:** we recycle our used wine bottles
- **Constant Upgrades:** January 2012, upgrading our facilities' energy and water efficiency systems

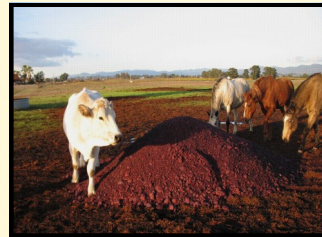
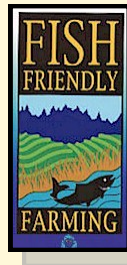


## Discover Napa's Pinot Country

**Bouchaine Vineyards**  
Los Carneros AVA



**Join us for a Safari Tour of the vineyards and learn about this remarkable place**

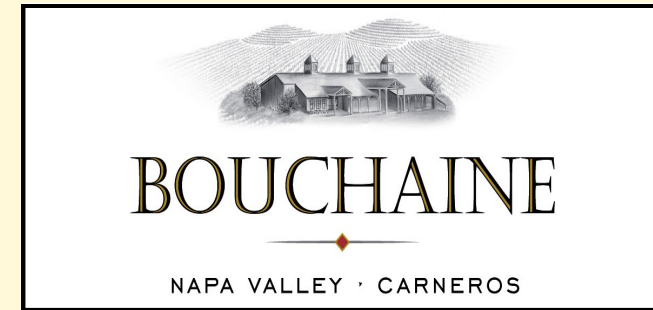


We are devoted to using *sustainable* means in making distinctive wines

A certified green farm and using certified fish-friendly farming practices

Focused on minimizing our effect on local ecology and the greater environment

[www.bouchaine.com](http://www.bouchaine.com)



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)

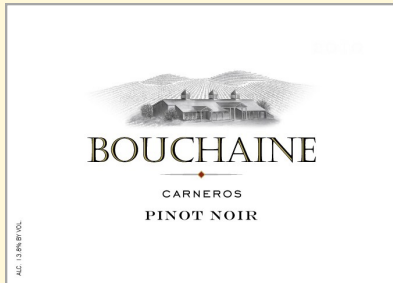
## Bouchaine Vineyards

lies on the Southern border of Napa Valley, adjacent to the

**Napa-Sonoma Marsh State Wildlife Area.** This unique geographical location inspires our commitment to preserving our local wildlife and avian neighbors

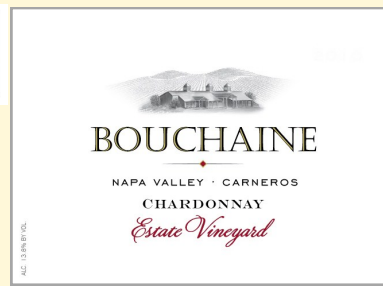
- In 2004, our vineyards became the first property to attain the **Fish Friendly Farming** and **Napa Green Farming** certifications through the Napa Valley Vintners Association and the California Land Stewardship Institute
- Winemaker Michael Richmond crafts **Pinot Noir** layered and complex with a velvet-like texture, a balanced structure, and a long finish. Our **Pinot Noir** proudly shows the heritage and sense of place
- Through our estate-grown **Chardonnay** grapes, Michael strives to capture the glory of Carneros and Napa Valley: suede texture, tantalizing fragrance, and a perpetual finish





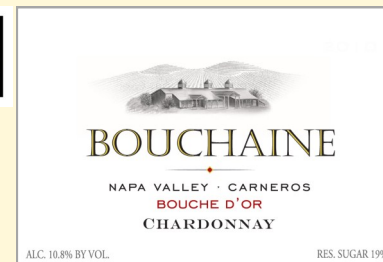
## CARNEROS PINOT NOIR

- Exhibits **classic Carneros** flavor: pomegranate, Plum, and cherry fruit highlight the balanced nuances of coffee and toffee
- Multiple layers lead to a silky finish that lingers on the palate
- Nine clones in total from our Estate vineyard, and blended with grapes from the Gee, Las Brisas, and Casa Carneros Vineyards
- Hand-harvested and sorted in the field during cool early morning hours to maintain integrity
- French and American Oak; 33% new barrels. **Aged 11 months**



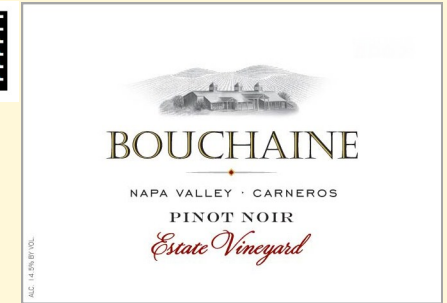
## ESTATE CHARDONNAY

- **Golden color** reflects the cool vintage and promises the bright citrusy impressions over the sweet ginger undertones
- A variety of yeast and malolactic bacteria strains contribute to a range of subtle flavor variations
- Dijon, Robert Young and UC Davis clones in shallow clay loam soils of our Estate Vineyard
- 80% barrel fermented; 20% stainless steel fermented
- 80% French Oak; 15% new American Oak of varying toast levels. **Aged 15 months**



## BOUCHE D'OR CHARDONNAY "Mouth of Gold"

- Honey, tea leaf, and apricot greet the senses, vaguely reminiscent of **German Beerenauslese**
- Handled and pressed gently as if for a sparkling wine program
- 100% fermented in stainless steel tanks. Residual Sugar: 19%
- Harvested in November (late harvest style), after *Botrytis cinerea* (Noble Rot) sets in, further concentrating grape sugars and flavor



## ESTATE PINOT NOIR

- A **striking and vivid wine** with a rich garnet red color, layered with intense aromas of bright cherries, berries, and blue fruit
- Notes of coca and dark plum are laden with campfire sweet smoke and a lingering finish with a velveteen mouth feel
- A blend of Dijon and Pommard, planted in 1998, 2000, and 2003, on shallow clay loam soil
- A selection of the most dramatic, dense and rich wines from our estate vineyard, **handcrafted** block by block and barrel by barrel
- **Aged for 11 months** in 75% new oak barrels: Mercurey Gran Cru and Keith Roberts Cooperages

