

2005 ESTATE CHARDONNAY, CARNEROS ~ NAPA VALLEY



TECHNICAL DATA

Appellation: Carneros Napa Valley

Varietal: Chardonnay

Alcohol: 13.5%

Maturation: 85% barrel fermented and aged in oak barrels for 9 months; 15% stainless steel fermented. 50% malolactic fermentation

Clones include: UCD 4, Dijon 76 and 96, heritage Muscat

WINE DESCRIPTION

This Chardonnay comes only from fruit grown in our Carneros, Napa Valley estate vineyards. Its brilliant straw gold color is the first hint of its *bright and refreshing character: citrus flavors and a touch of minerality, an appropriate splash of acidity, a smooth yet notable texture that catches your attention, all touched by only an effortless accent of oak.* Once again, the classic Carneros weather of fog and sun prevailed during this vintage, affording us the luxury of harvesting just as the grapes hit our desired level of ripeness. The use of different yeasts, different lies stirring frequency, and varying ages of oak barrels that were fire toasted to different degrees, gave us 30 individual Chardonnay lots, all of which make lovely wines on their own, but when blended together becomes an exquisite Chardonnay that offers layers of complexity and interest.

FOOD PAIRING

Unlike many Chardonnays these days that may be wonderful to drink but overpowers most foods, this Chardonnay is a natural complement to so many menu selections. Almost any preparation of white fish will be lovely with this wine, as well as other seafood dishes such as grilled shrimp or a warm calamari salad. It will show off everything from Thanksgiving turkey to a lemon-herb chicken over pasta.



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