



TECHNICAL DATA

Brix at Harvest:
38

Residual Sugar:
19%

Alcohol:
11.0%

pH:
3.43

Harvest Date:
December 2007

Appellation:
Napa Valley-Carneros

Maturation:
Fermented in stainless steel tanks

Cases Produced:
750 six-pack cases in 500ml bottles

WINE DESCRIPTION

Bouche d'Or, or "Taste of Gold," refers to the amber color and luscious, sweet essence of this wine. You may know that the characteristic honey-apricot fragrance, found in many late harvest wines, comes from what's known as the "noble rot," or botrytis cinerea, which occurs naturally on grape clusters.

We delayed harvesting one acre of our estate vineyard Chardonnay grapes until December of 2007, anticipating that the botrytis would further concentrate the grape sugars. The resulting wine, seasoned with a touch of aromatic Riesling, recalls to mind honeyed apricots and ripe figs, yet is delicate in weight and smooth in texture.

FOOD PAIRING

Says Winemaker Michael Richmond, "I love this wine with fresh fruit, or even as an aperitif to be enjoyed with liver pate or smoked hors d'oeuvres."

