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BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

2017 Reserve, Estate Chardonnay



Vineyard

Bouchaine's 100-acre estate vineyard lies on the southern border of Napa Valley's Carneros district, overlooking the San Francisco bay with the financial district in the distance. Fog, wind, and the cold night time temperatures of this unique geographical area lend a distinctive regional identity to our Chardonnay.

Growing Season

2017 delivered much needed rains over winter, and beautiful weather during the growing season, resulting in an exceptional harvest. A cool, foggy summer allowed for slow ripening, high acidity, and superb flavor development.

Vinification

Our intention is to create a concentrated, lush style of Chardonnay. That effort is checked somewhat by the leaner essence of Carneros. The crisp citrusy nature of the grapes denies the unctuousness associated with these stereotypical buttery-styled California wines. None the less, full malolactic, new oak barrel fermentation, and sur lie aging provides a rich contrast to our Estate Chardonnay and a fascinating exercise in wine styling. The Bouche de Beurre Chardonnay has many devotees even among the non-butter fans!

Tasting Notes

Aged in select French oak, this wine is a barrel selection of our most opulent Chardonnay from the Estate. Aromas of baked golden apples, Asian pears, honeycomb, and hazelnuts greet the senses. The rich, mouth-coating texture lingers, while notes of butterscotch, nutmeg and vanilla grace the finish. Its unctuousness is a perfect complement to heartier dishes. Enjoy this wine with pork chops, a seafood feast, or creamy baked brie with apricots.

Appellation

Napa Valley, Carneros

Vineyard

Estate blocks 30, 40

Aging

9 months

Harvest Date

September 6, 2017

Bottling Date

July 10, 2018

Maturation

30% new French oak

PH

3.37

TA

6.9 g/L

RS

0 g/L

Alcohol

14.57%

Production

380 cases (750ml)

Suggested Retail

\$47