# BOUCHAINE

NAPA VALLEY 🔸 CARNEROS

# 2016 Bouche d'Or Late Harvest 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**

2016 delivered an early and exceptional harvest. Rainy, cool weather during bloom naturally reduced our crop level, leaving concentrated clusters. A cool, foggy summer allowed for slow ripening, high acidity, and superb flavor development. With no heat spikes or rush to pick, it was a smooth harvest that delivered top quality fruit.

#### Vinification

Bouche d'Or, literally "mouth of gold", is an intriguing dessert wine produced from Chardonnay. Each year we designate and reserve two acres of our Estate Chardonnay vineyard for the Bouche d'Or. The main Chardonnay is harvested in September with the Bouche d'Or not arriving until December. With very little botrytis bloom this year, the period of concentration was extended, bringing the grapes to the alchemical end point that turns wine to gold.

## **Tasting Notes**

The Bouche d'Or displays a lush nose of apricots, honeycomb and marzipan that greets the senses and opens to succulent stone fruit and white flower aromatics. While Bouche d'Or may be sweet, it is balanced with bright acidity and crispness. This wine can stand on its own as a dessert wine and also makes a great accompaniment to a cheese course. Hard, salty cheeses like Manchego and aged Gouda pair quite successfully. Less-sweet desserts like lemon meringue tart, grilled peaches or apple galette are also excellent choices. The lush vibrant palate is incredibly versatile and hypnotizing.

Appellation	<b>Vineyard</b>	<b>Aging</b>
Napa Valley, Carneros	Block 30C, Chardonnay	5 months
<b>Harvest Date</b>	<b>Bottling Date</b>	Maturation
November 17, 2016	April 26, 2017	All stainless steel
<b>PH</b> 3.85	<b>TA</b> 6.2 g/L	<b>Production</b> 506 cases (500ml, 6 packs) <b>Suggested Retail</b> \$40
<b>RS</b> 20%	Alcohol 10.2%	



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