

1075 BUCHLI STATION ROAD NAPA, CA 94559 | (800) 654-WINE | WWW.BOUCHAINE.COM

ere at Bouchaine Vineyards, we pride ourselves on using sustainable practices to produce award-winning Pinot Noirs and Chardonnays in the Carneros district of Napa Valley. Proprietors Gerret and Tatiana Copeland, along with winemaker Michael Richmond, create sophisticated wines that are both elegant and powerful.

Our original facility was built in the 1920s and is the oldest continuously operated winery in the Carneros. Our wines have been featured in top wine publications such as the Wine Enthusiast, Wine Spectator, and The Tasting Panel.

# **OUR PHILOSOPHY**

The Carneros region's foggy, cool climate is ideal for growing Chardonnay and Pinot Noir grapes that make wines with compelling and complex character. Our wines exhibit depth, smooth texture, lingering flavors and balanced acidity that pair well with simple to sophisticated fare.

Winemaker Michael Richmond crafts Pinot Noirs redolent of cherries, berries, roses, coffee, smoke and spices. Our Pinot Noirs are layered and complex with a velveteen texture and silky long finish.

Michael captures the glory of Carneros and Napa Valley in Chardonnays with sueded texture, tantalizing fragrance and a lasting finish. Our Chardonnays are made only with fruit from our Estate. They show yellow flowers, lemon cream and ginger.

We also produce other limited release wines including a dry-farmed Pinot Noir, a late-harvest style dessert wine with floral and honey aromatics, and unusual varieties of Pinot Meunier and Pinot Blanc.

## STAYING GREEN

At Bouchaine, we are focused on minimizing our impact on the local ecology and greater environment. As a sustainable winery, Fish Friendly and Certified Green Farm, we have an ongoing commitment to restoring local waterways and conserving resources through:

- WATER CONSERVATION: We use precision drip irrigation to cut down water usage.
- COVER CROPS: These crops prevent erosion, add soil nutrients and organic matter, and attract beneficial insects.
- BLUEBIRD & OWL BOXES: We've installed nesting boxes throughout our vineyards to encourage these natural pest predators.
- CORK RECYCLING: By partnering with Recork America, our corks are re-purposed into items such as commercial padding and furniture.





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#### **CARNEROS PINOT NOIR**

Our Carneros Pinot Noir is comprised of a selection of Dijon, Pommard and Swan clones from our own vineyard plus choice lots from neighboring vineyards known for Pinot Noir.

The grapes are handharvested and sorted in the field during cool early morning hours to maintain integrity. Once crushed and fermented, the wine is aged for 10-11 months in 30% new French and Hungarian oak barrels, allowing it to develop plush texture and lavered flavors of luscious, juicy cherry and raspberry, roses. coffee and spice.

This Pinot Noir is exemplary and definitive of classic Carneros Pinot Noir.



#### **ESTATE CHARDONNAY**

Our Estate Chardonnay comes from new plantings of Dijon clones coupled with fruit from a 30 year old planting of historic UCD5 selection, all from Bouchaine's estate vineyard.

The juice is 70% barrel fermented in our cellar, enhanced with 15% new oak each year. In May following the September harvest. the wines are blended for a June bottling. A range of different yeast strains plus 50% malolactic fermentation contribute layers of complexity to the classic Carneros citrus overtones and suede-like texture.

This is an engaging and compelling wine that brings wine lovers back to Chardonnay.



### **BOUCHE D'OR**

Our Bouche d'Or, or Mouth of Gold, Chardonnay picked in November or December after botrytis cinerea, (or "noble rot"), and typically an Indian summer, concentrates the grape sugars.

Each year two acres of our Estate Chardonnay vineyard are set aside for this special dessert wine. The wine has a residual sugar level of 19% and is fermented only in stainless steel tanks and does not undergo malolactic fermentation.

This sweet and delectable wine has bright fruit flavors of honeyed apricots, tea leaf and ripe Kadota figs, with floral aromatics reminiscent of Beerenauslese.

