

BOUCHAINE

2012 PINOT GRIS



APPELLATION: Napa Valley Carneros
MATURATION: Barrel fermented in older neutral oak barrels.
No ML Fermentation.

AGING: 7 months
ALCOHOL: 13.9
BOTTLING DATE: April 18, 2013
PH: 3.25
TA: 6.8 g/L
RS: <0.5 g/L (dry)
PRODUCTION: 585 (750mL);
RETAIL PRICE: \$30/bottle; \$360/case

ABOUT THE VINEYARDS

Bouchaine's 100-acre estate vineyard lies on the southern border of Napa Valley's Carneros district, overlooking the Napa-Sonoma Marsh State Wildlife Area with San Francisco and the bay in the distance. Fog, wind, and the cold nighttime temperatures of this unique geographical area lend distinctive regional identity to Pinot Noir.

VINIFICATION

Grapes are hand-harvested before whole-clusters are lightly pressed to extract juice, then fermented in older neutral oak barrels. Once in barrels, the wine is then aged for seven months before being bottled.

TASTING NOTES

Pinot Gris, the lightly pigmented cousin of Pinot Noir, is known for its distinctly crisp and bright flavors, and this one, from the cool and fog-covered Carneros region, shows citrus, apple, and nectarine flavors balanced by notable minerality.

This note in the Gris and the rosemary in a wine dinner pairing resonated almost audibly. We welcome our 2012 Pinot Gris into the world. It is wonderful paired with a roasted chicken with rosemary or rosemary garlic potatoes.