## BOUCHAINE

NAPA VALLEY + CARNEROS





The Carneros district sits adjacent to the San Francisco bay. Fog, wind, and the cold night time temperatures of this unique geographical area lend a distinctive regional identity to our Brut Rosé allowing for bright flavors, lip-smacking acidity and a crisp finish.

## **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

This bubbly beverage is produced using the Champagne Method (or Méthode Champenois for our Francophile friends). First there is primary fermentation, followed by some blending magic, then a secondary fermentation in bottle to give us those oh-so-delicate bubbles. After some time in the bottle, we finish the process with disgorgement of the yeast and a dosage (a supersecret mixture) to finesse the wine to its final form. Those are a lot of fancy words in there, but leave that to us. All you really need to know is how to pop the cork off without losing any of the delicious liquid.

## **Tasting Notes**

2017 BRUT ROSÉ

Did you know that successful professional athletes hate sparkling wine? It must be true! Otherwise why would they constantly shake up their bottles and spray each other with sparkling wine, spilling entire bottles everywhere? It's a shame, a travesty, and certainly a waste of perfectly wonderful wine. But fear not friends of Bouchaine, for we will not share this wine with any of those elite athletes. They can come here and try to bust the doors down, but we promise to save this gorgeous 2017 Brut Rosé just for you, our loyal fans. We know we can trust you, and you won't spill a drop!

<b>Appellation</b> Napa Valley, Carneros	<b>Vineyard</b> Carneros district	Varietals 55% Pinot Noir 45% Chardonnay
Harvest Dates	Bottling Date	<b>Disgorged Date</b>
August 8-22, 2017	May 2018	June 2020
<b>Production</b>	Suggested Retail	Alcohol
400 cases (750ml)	\$55	12%