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BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

2017 Pommard Clone, Estate Pinot Noir



Vineyards

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 Pinot Noir.

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

All fruit is hand harvested at night, preserving berry integrity. After a 5-7 day cold soak, fruit is fermented with native yeast in both open and closed top tanks. The wine is then drawn off and the must placed into a basket press for gentle pressing. All wines complete malolactic fermentation in French oak barrels. The vineyard blocks are kept separate for evaluation and the best blocks are raked together in late Spring to assemble the finest expression of Carneros. The wine is returned to barrel to allow the blend to marry before the August bottling.

Tasting Notes

I hear my sister (Dijon Clone) is already telling lies. Yes, it's true. I'm juicy. I'm succulent. Heck, I'm even bigger and bolder than some of my Cabernet friends here in Napa. But does that make me a villain? Dijon Clone is just a spicy diva, jealous of the flirtatious relationship I've already created with wine drinkers. Yes, you and I both know who you're leaving with.

Appellation

Napa Valley, Carneros

Vineyard

Estate

Aging

10 months

Harvest Dates

Sept. 4 and 6, 2017

Bottling Date

August 7, 2018

Maturation

25% new French oak

PH

3.78

TA

5.4 g/L

RS

0 g/L

Alcohol

14.7%

Production

670 cases (750ml)

Suggested Retail

\$65