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# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## 2016 Bouche de Beurre, Estate 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

Our intention is to create a concentrated, lush style of Chardonnay. That effort is checked somewhat by the leaner essence of Carneros. The crisp citrusy nature of the grapes denies the unctuousness associated with these stereotypical buttery-styled California wines. None the less, full malolactic, new oak barrel fermentation, and sur lie aging provides a rich contrast to our Estate Chardonnay and a fascinating exercise in wine styling. The Bouche de Beurre Chardonnay has many devotees even among the non-butter fans!

### Tasting Notes

Aged in select French oak, this wine is a barrel selection of our most opulent Chardonnay from the Estate. Aromas of baked golden apples, Asian pears, honeycomb, and hazelnuts greet the senses. The rich, mouth-coating texture lingers, while notes of butterscotch, nutmeg and vanilla grace the finish. Its unctuousness is a perfect complement to heartier dishes. Enjoy this wine with pork chops, a seafood feast, or creamy baked brie with apricots.

### Appellation

Napa Valley, Carneros

### Vineyard

Estate blocks 30, 40

### Aging

8 months

### Harvest Dates

September 15, 2016

### Bottling Date

July 11, 2017

### Maturation

50% new French oak

### PH

3.5

### TA

6.0 g/L

### RS

0 g/L

### Alcohol

14.5%

### Production

250 cases (750ml)

### Suggested Retail

\$47