BOUCHAINE

NAPA VALLEY + CARNEROS

2014 Crescendo Pinot Noir



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 nightime temperatures of this unique geographical area lend a distinctive regional identity to our Pinot Noir.

Growing Season

2014 was one of the earliest harvests on record, starting with an incredibly early bud break in January and quickly progressing through bloom. Gorgeous weather allowed for perfect ripening and flavor development. We were thrilled with the vibrant acids and fantastic quality of the fruit.

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 racked 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

Crafted from a symphony of Pinot Noir clones on our Estate. May the tension and spice of Dijon, strawberry high notes of Swan, and the richness and depth of cocoa Pommard flavors overtake you by the end of the first glass!

AppellationNapa Valley, Carneros

Vineyard Estate **Aging** 10 months

Harvest Dates August 30 -September 10, 2014 Bottling Dates July 27-31, 2015 Maturation 20% new French oak

PH 3.6

TA 5.4 g/L

RS 0 g/L

Alcohol

Suggested Retail

% \$54



RESCENDO