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# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## 2015 Dijon 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 nighttime temperatures of this unique geographical area lend a distinctive regional identity to our Pinot Noir.

### Growing Season

2015 delivered a tiny exceptional harvest. It was one of the earliest harvests on record, starting with an incredibly early bud break and slowly progressing through bloom. Two hailstorms during bloom naturally reduced our crop level leaving concentrated, tiny clusters. Gorgeous weather allowed for perfect ripening and flavor development for the rest of the season.

### Vinification

All fruit is hand-harvested at night, preserving berry integrity. After a 7-day cold soak, fruit is fermented with native yeast in open top tanks. The wine is then drawn off and the must is 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 with the most intriguing blocks racked together in late Spring to assemble the finest expression of the Dijon clones from our estate. The blend is returned to barrel to allow the wine to marry before bottling.

### Tasting Notes

You may have met my sister (the Pommard clone) by now. What can I say; she's flashy, juicy and lush. I know what they say about me, "She's more reserved and mercurial, blah, blah, blah." But give me time and once I unwind . . . watch out. Layers of dense dark fruit entwined with more spice than I know what to do with. Like I said, give me time . . . but don't miss your chance.

### Appellation

Napa Valley, Carneros

### Vineyard

Estate

### Aging

10 months

### Harvest Dates

August 27 -  
September 1, 2015

### Bottling Date

July 28, 2016

### Maturation

28% new French oak

### PH

3.51

### TA

6.2 g/L

### RS

0 g/L

### Alcohol

14.3%

### Production

508 cases (750ml)

### Suggested Retail

\$62