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BOUCHAINE

NAPA VALLEY ♦ CARNEROS

2017 Gee Vineyard Pinot Noir



Vineyard

The Gee Vineyard sits across from Bouchaine Vineyards on Buchli Station Road. This 17 acre vineyard was planted in the early 1980's by Dr. Gee's family and close friends. The old vines are un-trellised with zero irrigation. Each vine was watered by hand to establish roots and has since been dry farmed, producing concentrated Pinot Noir with incredible character. Bouchaine has been fortunate to purchase all of the Gee Vineyard grapes from the very beginning. Not only do the roots and flavors run deep, but so does our decade's long friendship with Dr. Gee.

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 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 36-year-old dry farmed vines, these roots run deep and so do the flavors. Unctuous dark cherry and blueberry aromas are held together with layers of cigar spice and earthy complexity. The wine showcases a lush entry with a burst of cherry that envelops the entire palate, with layers of fresh tobacco, charcuterie spice, and chantarelle mushroom. The finish goes on and on. Each vine was hand-planted by Dr. Gee's family and close friends; this wine is truly a gift from his family to all of us.

Appellation

Napa Valley, Carneros

Vineyard

Gee Vineyard

Aging

11 months

Harvest Date

September 15, 2017

Bottling Date

August 6, 2018

Maturation

35% new French oak

PH

3.4

TA

6.6 g/L

RS

0 g/L

Alcohol

14.2%

Production

600 cases (750ml)

Suggested Retail

\$88

1075 BUCHLI STATION ROAD, NAPA, CA 94559 | 800.654.WINE | 707.252.9065 | BOUCHAINE.COM

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