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BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

2021 Crescendo, 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

The 2021 growing season will be remembered as a winemaker's vintage. Not too cold, not too hot, not too wet, and no frost. However, we were in the grips of a multiyear drought. While we enjoy dry farming when we have average rainfall, in vintages where the rainfall is half of average (like 2021) we do irrigate to allow for ideal shoot growth and ripening. Bouchaine is lucky to have a huge reservoir so we were able to irrigate early in the season to get our vine canopies full. Drought conditions do have some positives when it comes to winemaking as they bring us smaller berries with beautifully concentrated flavors at harvest. We also lucked out with consistent weather throughout the summer giving us ideal ripening at an even pace. A little sun, a bit of water, and a lot of hard work in the vineyard allowed us to bring in a killer 2021 vintage!

Vinification

Our Estate Chardonnay is a blend of 35-year old vines and Dijon plantings from 1996. The age of the vines provides intensity and depth not found in young vineyards. Chardonnay is the ultimate medium for the winemaker's skills and imagination. Bouchaine's winemaking vision calls for the production of more than a dozen different Chardonnay wines from our estate blocks, which are in turn melded into the final Estate Chardonnay.

Tasting Notes

A rich and succulent expression from the oldest vines on our estate, planted in 1981. Oak from ancient forests in France adds nuance to flavors of juicy apple, nectarine, and lilac. A symphony of flavors in the glass!

Appellation

Napa Valley, Carneros

Vineyard

Estate

Aging

10 months

Harvest Dates

September 10–24, 2021

Bottling Date

August 9, 2022

Maturation

50% malolactic fermentation;
90% barrel fermented,
10% tank fermented,
22% new French oak

PH

3.4

TA

6.4 g/L

RS

0 g/L

Alcohol

14.2%

Suggested Retail

\$50

