



BOUCHAINE

NAPA VALLEY • CARNEROS

2022 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 growing season of 2022 will ultimately be defined by the 5-day heat wave we experienced in early September. Thankfully, our crop was ready to be harvested. The heat condensed the time frame of harvest and the winery filled up quickly. Prior to the heat, the growing season in Carneros was highlighted only by its cool breezes and morning fog. With all of these factors combined, Bouchaine was able to capture the fresh acidity we know and love, while also extracting velvety structure and depth of flavor in the wines.

Vinification

Our Estate Chardonnay was planted in 1984. 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

The orchestration of different yeasts coupled with sur lie aging in stainless steel tanks as well as French oak barrels of different ages, toast levels and origins create an array of unique wines. Only the finest wines are combined in late spring into the vibrant final blend, showcasing the best of our estate. You will find layered, lovely aromas of fuji apple, clementines, kaffir lime and jasmine. A rich, yet tangy palate showcases flavors of nectarine, lemon curd and brioche with a long lip-smacking finish. Pair this with a roast chicken, a thick pork chop or just good friends.

Appellation	Vineyard	Aging
Napa Valley, Carneros	Estate	10 months
Harvest Dates	Bottling Date	Maturation
September 5-14, 2022	July 26, 2023	50% malolactic fermentation; 85% barrel fermented, 15% tank fermented, 20% new French oak
PH	TA	
3.37	6.2 g/L	
RS	Alcohol	
0 g/L	14.2%	
Suggested Retail		
\$40		