



BOUCHAINE

NAPA VALLEY • CARNEROS

2023 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 2023 growing season was a lesson in patience. The winery was set and ready to go at the end of August, when we typically begin harvest, but Mother Nature hit the brakes and forced us to relax until the end of September when our grapes were finally ready to pick. Conditions over spring and summer were beautiful in the vineyard but the typical heat we experience over Labor Day eluded us, leading to slower ripening on the vine. We all know "patience is a virtue" though, and our efforts were eventually rewarded with some phenomenal grapes that had been given a bit more time to develop. That extra time, coupled with the bountiful Carneros sunshine during the fall, helped produce wines of vibrant flavor and excellent texture. Patience may not always be our strongpoint since we're always excited to share our wines with you, but in the end it was well worth the wait.

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	9 months
Harvest Dates	Bottling Date	Maturation
October 16-20, 2023	July 31, 2024	50% malolactic fermentation; 90% barrel fermented, 10% tank fermented, 18% new French oak
PH	TA	
3.32	6.1 g/L	
RS	Alcohol	
0 g/L	14.2%	
Suggested Retail		
\$45		