

B

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

2023 Unoaked Chardonnay, Estate Selection

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

Fermented in a concrete egg and stainless steel tank, there are no additional flavors coming from secondary fermentation, oak influence, or stirring. This minimal winemaker influence has produced a minimalist Chardonnay with beautiful tension and purity of expression.

Tasting Notes

This Chardonnay has had a wardrobe malfunction. It stands naked before us, laid bare without even a hint of oak. Flavors of Asian pear, Gravenstein apple, and Meyer lemon flow across the flavor palate. This wine is a pure expression of the Chardonnay grape, highlighting its grace and freshness. The long finish begs for another sip!

Appellation

Napa Valley, Carneros

Vineyard

Estate Blocks 20, 30

Aging

9 months

Harvest Dates

October 16-20, 2023

Bottling Date

August 5, 2024

Maturation

Concrete egg
and stainless steel

PH

3.26

TA

6.2 g/L

RS

0 g/L

Alcohol

14.0%

Production

210 cases (750ml)

Suggested Retail

\$40



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

ESTATE GROWN ♦ SUSTAINABLY FARMED ♦ FAMILY OWNED