



BOUCHAINE

NAPA VALLEY • CARNEROS

2022 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 1980s 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

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

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 with the most intriguing barrels set aside to assemble the finest expression of the Gee Vineyard. The wine is kept on primary lees right up until bottling for added nuance and depth.

Tasting Notes

These 40-year-old dry farmed vines bring a depth and concentration not seen in young Pinot Noir. This wine showcases rich dark cherry, earthy porcini mushroom, and vibrant blood orange flavors with notes of exotic Chinese five spice and savory wild herbs. While young, the wine already shows beautiful texture and layers. We recommend decanting or holding 3-5 years. Pair with a Wagyu steak or braised short ribs.

Appellation	Vineyard	Aging
Napa Valley, Carneros	Gee Vineyard	10 months
Harvest Date	Bottling Date	Maturation
September 8, 2022	July 28, 2023	30% new French oak
PH	TA	RS
3.48	5.78 g/L	0 g/L
Alcohol	Production	Suggested Retail
14.4%	500 cases (750ml)	\$88