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# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## 2022 Pommard Clone, Estate Pinot Noir



### Vineyards

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 Pinot Noir.

### 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 7-day cold soak, fruit is fermented with native yeast in open top tanks. The wine is then drawn off and the must is 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 with the most intriguing barrels set aside to assemble the finest expression of the Pommard Clone from our estate. The wine is kept on primary lees right up until bottling for added nuance and depth.

### Tasting Notes

I hear my sister (Dijon Clone) is already telling lies. Yes, it's true. I'm juicy. I'm succulent. Heck, I'm even bigger and bolder than some of my Cabernet friends here in Napa. But does that make me a villain? Dijon Clone is just a spicy diva, jealous of the flirtatious relationship I've already created with wine drinkers. Yes, you and I both know who you're leaving with.

### Appellation

Napa Valley, Carneros

### Vineyard

Estate

### Aging

10 months

### Harvest Date

September 5, 2022

### Bottling Date

July 31, 2023

### Maturation

25% new French oak

### PH

3.52

### TA

5.6 g/L

### RS

0 g/L

### Alcohol

14.2%

### Production

500 cases (750ml)

### Suggested Retail

\$70

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ESTATE GROWN ♦ SUSTAINABLY FARMED ♦ FAMILY OWNED