



BOUKÉ®

2008 BOUKÉ® RED WINE

Appellation

The North Fork of Long Island, New York

Description

An elegant, full-bodied blend of Merlot (42%), Cabernet Sauvignon (25%), Cabernet Franc (21%), Syrah (7%) and Petit Verdot (5%). Alcohol by volume: 13.0%. Closure: cork.

Tasting Notes

Deep ruby in color, with rich aromas of black currant, blackberry and blueberry and subtle accents of vanilla, black pepper and spice. Remarkably smooth on the palate, with a long length of finish.

Vineyard Notes

A very good vintage year, 2008 growing conditions in Long Island were warm, with the same amount of degree days as the exceptional 2007 vintage, but wetter during the fall.

Winegrowing Notes

The grapes were picked in October 2008 at about 21 brix and have beautiful aromatics.

Winemaking Notes

Each of the five grape varieties was made into wine separately before blending. To extract fruitiness, the fruit was cold soaked for three to four days at 55° F. The fruit was very healthy, allowing a long maceration period of 21-28 days. The pomace management extracted and softened the wine's tannins. Gentle pressing helped avoid green flavors and resulted in a better juice. The wines were partially aged in stainless steel, followed by a brief ageing in new oak, both French and Hungarian. The wines were meticulously blended and bottled early to preserve fruit expression. Malolactic fermentation contributed to the wine's stability and enhanced its secondary aromas and mouth feel. pH: 3.72, TA: 6.23, RS: < 0.1%

Serving Suggestions

Try Bouké Red with olive crostini, pizza Margherita, roast chicken or grilled steak. For a more adventurous pairing, try Bouké Red with dark chocolate (60%-75% cocoa).

Suggested retail price

\$20.99 / 750 ml

Release Date

March 2011. Drink now until 2016.