



BOUKÉ®

2009 BOUKÉ® WHITE WINE

Appellation

New York State

Description

An exquisitely crisp, aromatic, stainless steel fermented blend of Chardonnay (41%), Gewurztraminer (21%), Pinot Gris (20%) and Sauvignon Blanc (18%). Alcohol by volume: 12.5%. Closure: screwcap.

Tasting Notes

With its pale straw color, this fresh and lively wine offers delightful and complex aromas of apple, pear, citrus, pineapple and spice. Crisp, round and well balance, Bouké White has a strong finish bursting with exciting flavors.

Vineyard Notes

The 2009 growing season was cooler and rainier than in 2008, which affected brix and acidity levels. However, the challenging weather did not affect white grapes as it did the red grapes, because they were harvested sooner. Our white grapes were harvested in October 2009.

Winegrowing Notes

Our Chardonnay and Sauvignon Blanc came from the North Fork of Long Island, and our Gewurztraminer and Pinot Gris came from a top grower in the Finger Lakes.

Winemaking Notes

Each wine was made separately before blending. To extract more flavor, some of the grapes were partially crushed and de-stemmed. Gentle whole cluster pressing of the Chardonnay grapes preserved the integrity of the fruit and avoided extraction of polyphenols. Following brief skin contact, the juices were allowed to settle 48-72 hours to avoid astringency. Cool (66° F) fermentation preserved the wines' fresh aromas, and a light fining with bentonite was used to ensure stability. Then, the wines were creatively blended and filtered before bottling to prevent malolactic fermentation and enhance brightness. Ph: 3.18 TA: 7.13 RS: <0.1%.

Serving Suggestions

Try Bouké White as an aperitif, or paired with pasta Alfredo, grilled chicken, shrimp, or sushi.

Suggested retail price

\$18.99 / 750 ml

Release Date

March 2011. Drink now to 2012.