



2011
 ‘BOUQUET GARNI’
 BENNETT VALLEY SYRAH

This wine is made from an exceptional hillside vineyard located in Bennett Valley, where natural conditions are perfect for growing Syrah in the Goulding cobbly clay loam soil. As a result of the co-fermentation of three field selections, this wine reveals a complex and spicy bouquet. Handcrafted using classical winemaking techniques of Vallée du Rhône, this unique wine is named after the famous culinary bundle to honor our first relative who emigrated from France to the USA, Abel Pierre Aimé Coutanceau, who was a professional chef. It is the ‘Garnished Bouquet’ or ‘Bouquet Garni.’



Proprietary name	‘Bouquet Garni’
Name meaning	Garnished bouquet Spicy aromas of the Syrah
Varietal composition	Syrah
Type of wine	Vineyard designated
Appellation	Bennett Valley
Vineyard singularity	Warm hillside located in the cooler valley 500-600 feet elevation Single cluster per shoot ‘de rigueur’ Three field selections Volcanic mélange soil of clay and fragmented rocks
Typical harvest date	End of October
Picking	Night pick; manual; small lugs; refrigerated truck
Sorting	Cluster-by-cluster & berry-per-berry by hand; Le Trieur™
Fermentation	Through native yeast; Punch downs in stainless steel tanks & French oak puncheons; Gyrobox™
Upbringing	14 months in French oak barrels from selected artisan coopers
Bottling	Unfined, unfiltered
Ideal cellaring	4 to 6 years after harvest date
Arc of aging	20 to 25 years
Serving	59-61°F (15-16°C); Decant one hour prior to serving

TASTING NOTES

“The remarkable 2011 ‘Bouquet Garni’ is a dead-ringer for a top-notch Côte-Rôtie given its oral character. An exceptionally strong effort, it exhibits a dense purple color along with a big, sweet nose of roasted herbs, licorice, charcuterie, and smoked duck. There is great fruit on both the attack and medium to full-bodied, velvety textured, opulent mouthfeel.”

93 points
 Robert M. Parker, Jr.
 Robert Parker Wine Advocate, Dec. 2013

