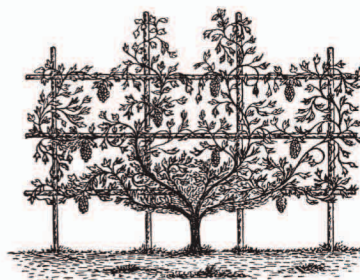




2005 Bonny's Vineyard Cabernet Sauvignon, Oakville Technical Sheet

Bonny's
VINEYARD



Harvest Notes

On the heels of a wet spring, the summer of 2005 saw cooler temperatures in contrast to 2004's blistering heat. A late Indian summer resulted in longer hang time, ushering in a later harvest.

Tasting Notes

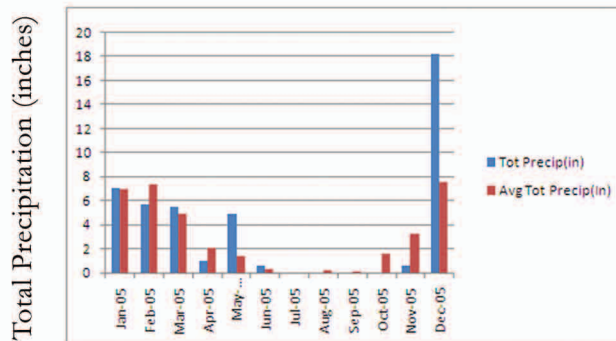
When first poured, the '05 Bonny's exhibits dark notes of leather, plum, and cardamom, along with a hint of eucalyptus, which is characteristic of this vineyard. As the wine opens up, aromas of ripe cherry, cedar, and vanilla emerge. On the palate, two and a half years in American oak have added fine tannins to this well-structured wine. A pronounced acidity helps maintain the brightness of the fruit and allows this Cabernet to pair well with a variety of luxurious dishes, from a standing rib roast to spring lamb.

Winemaking Notes

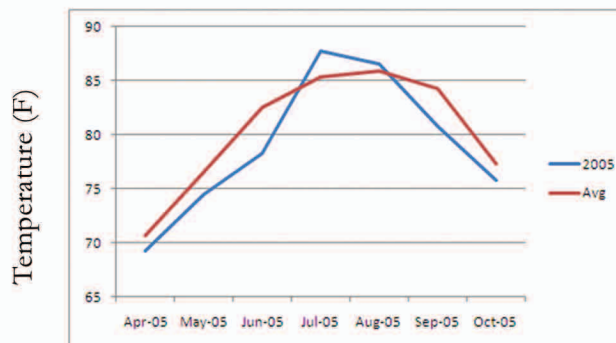
The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, cold soaked for 24 hours, inoculated and pumped over one to three times per day. The wine was pressed before finishing primary. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary and twice more before bottling. Though the wine was filtered owing to its time in barrel, fining was determined unnecessary.

Bonny's Vineyard 2005 Facts:

Harvest Date: September 25th
Brix at Harvest: 24.2°
Varietal: Cabernet Sauvignon
Barrel Age: 34 months
100% new Quercus Alba
(American oak)
Appellation: Oakville, Napa Valley
Bottled: August 8th, 2008
Bottle Size: 750ml, 1.5L, 3L
Production: 391 cases
Analysis: Alcohol: 14.20% by vol.
Total Acidity: 6.2g/L
pH: 3.60



Oakville 2005



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