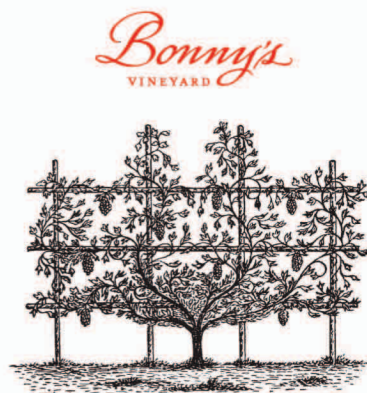




## 2007 Bonny's Vineyard Cabernet Sauvignon, Oakville Technical Sheet



### Harvest Notes

A warm spring suggested that harvest might come early this year, so we scrubbed down the crush pad in anticipation. However, as the summer progressed, the weather stayed cool, allowing the grapes to hang in the vineyard for a long season. Due to the cool summer temperatures the flavors in the grapes developed ahead of the sugar which allowed us to make wines with exceptional flavor at reduced alcohols.

### Tasting Notes

This vintage of Bonny's is at once our most limited (118 cases) and most approachable vintage to date. Typically, Bonny's takes an hour to open up, whereas the 2007 greets you with soft vanilla, clove, roasted coffee, and chocolate dipped cherries. With time the chocolate becomes lighter and we see a hint of pecans and freshly baked fig tart. The history of the vineyard and cool nature of the summer suggest this wine will age, but it's surprising how open it is... guess we'll have to keep an eye on this one!

### 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 2007 Facts:

Harvest Date:	September 13 <sup>th</sup>
Brix at Harvest:	24°
Varietal:	100% Cabernet Sauvignon
Barrel Age:	35 months, 100% new American oak
Appellation:	Oakville, Napa Valley
Bottled:	August 25 <sup>th</sup> , 2010
Bottle Size:	750ml, 1.5L, 3L
Production:	118 cases
Analysis:	Alcohol: 13.5% by vol.
	Total Acidity: 5.7g/L
	pH: 3.62