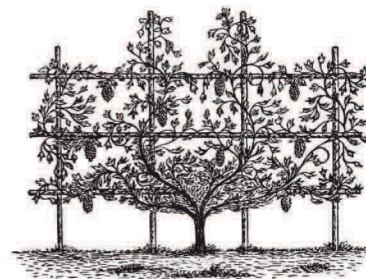




Bonny's
VINEYARD



2009 Bonny's Vineyard Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

Harvest Notes

For the most part this was a classic harvest. The spring had no major frost events leaving the vines unharmed. The spring rains never came and the vines saw easy weather for flowering leading to a good set. The summer was long with average temperatures throughout letting the grapes ripen at their leisure. The only havoc Mother Nature threw our way was an early deluge October 13th, leaving vineyards wet for a week and causing some mold problems for fruit still on the vines. Luckily, in our desire to produce an elegant Cabernet Sauvignon, the Bonny's Vineyard had been harvested three weeks prior and was already through fermentation when the storm hit. The result is a classic, luscious example of what this wine should taste like at the best of times.

Tasting Notes

Balanced and beautiful this vintage is classic Bonny's. Ripe cherry and blackberry give way to aromas of oak and vanilla. Three years in the barrel have softened the palate and added a hint of caramelization. This wine will age beautifully for a couple decades.

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 fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary fermentation and twice more before bottling. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Bonny's Vineyard 2009 Facts:

Appellation:	Oakville, Napa Valley
Harvest Date:	September 25 th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	34 months 100% new American oak
Bottled:	August 14 th , 2012
Bottle Size:	750ml/1.5L
Production:	212 cases
Alcohol:	13.9% by vol.
Total Acidity:	5.9g/L
pH:	3.84