



2013 Bonny's Vineyard Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

Harvest Notes

Considered a phenomenal vintage, great spring conditions in 2013 led to good set, though slightly less than the previous year. The summer temperatures were very reasonable with a warm spell at the beginning of August that pushed flavor development. The fruit composition seemed remarkably similar to the previous year, with two obvious differences. The palate is richer in the 2013, most likely owing to a lower crop level. The fruit is more intense likely due to the heat spell toward the end of the growing season.

Tasting Notes

The 2013 Bonny's Vineyard is a variation of a theme. If you are expecting that luxuriously silky palate that only the combination of this historic site and three years barrel aging in 100% new oak can create, you're in luck. However, unlike most other vintages the ripeness of a 2013 demands this wine we enjoyed at a younger age than typical. Often, we recommend laying the Bonny's down in your cellar for a decade, but not this one. This ripe vintage of Bonny's jumps out of the glass with aromas plums, blackberries, huckleberry and a hint of eucalyptus. Deeper we see dried rose petals and hint of cured meat. The Oak has also layered in vanilla, clove, and a hint of coconut. Although it may age another 20 years, this is the perfect vintage to drink with friends tonight.

Winemaking Notes

The fruit was hand-picked into macro bins, meticulously sorted, 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 2013 Facts:

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| Appellation: | Bonny's Vineyard, Oakville, Napa Valley |
| Harvest Date: | September 18th |
| Varietals: | 100% Cabernet Sauvignon |
| Barrel Age: | 34 months, 100% new American oak |
| Bottled: | August 28 th , 2016 |
| Bottle Size: | 750ml/1.5L |
| Production: | 326 cases |
| Retail Price: | \$145 |
| Alcohol: | 14.0% by vol. |
| Total Acidity: | 5.6g/L |
| pH: | 3.76 |