

2013 Le Bon Bon Cabernet Sauvignon, Oakville Technical Sheet

Harvest Notes

Inspired by the perfect weather conditions of the 2013 vintage, we debuted our inaugural vintage of Le Bon Bon. In 2013, easy weather in the spring led to good set, though with slightly less crop than the previous vintage in Oakville. The summer temperatures were about average, with no major heat spikes during the year. The grapes filed into the winery in orderly fashion as fall brought about a typical cooling change. The fruit composition seemed remarkably similar to the previous year, with the only obvious difference being a richer palate in the 2013, most likely owing to a lower crop level.

Tasting Notes

After several years of toying with the idea of aging a small amount of our coveted Bonny's Vineyard grapes in French Oak, we took the plunge in 2013. The result is a wine that exhibits the same velvety smooth palate of blackberry, ripe currant, huckleberry, and cardamom, along with a hint of eucalyptus, that we know and love. The departure is the three years in French oak, which add aromas of nutmeg, cedar, tobacco, and a little caramel on the finish. This wine warms the palate and is a joy to drink, even at this young age.

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

Le Bon Bon 2013 Facts:

Harvest Date: September 18th
Varietals: 100% Cabernet Sauvignon
Barrel Age: 34 months
100% new French oak
Appellation: Oakville, Napa Valley
Bottled: August 18th 2016
Bottle Size: 750ml
Production: 84 cases
Alcohol: 14.1%
Total Acidity: 5.6 g/L
pH: 3.75