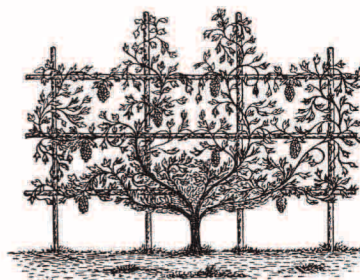




## 2003 Bonny's Vineyard Cabernet Sauvignon, Oakville Technical Sheet

*Bonny's*  
VINEYARD



### Harvest Notes

A cold, wet spring resulted in a late bud break for the vineyard. A relatively cool summer allowed even ripening, producing good sugar/acid balance, excellent color, tannin and structure. An unusually hot start to September expedited fruit maturity and saw the fruit picked in time for a typical harvest.

### Tasting Notes

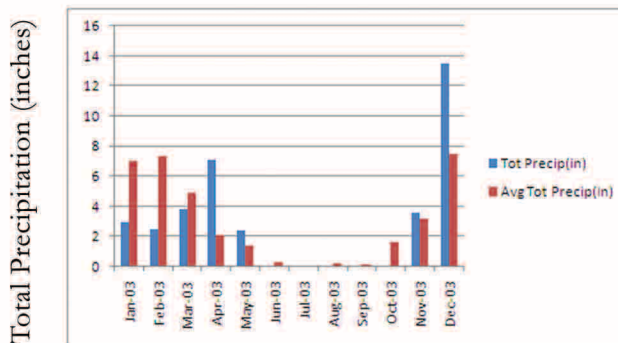
The nose exhibits dark fruit aromas of cherry and plum mingling with cedar and cardamom and a hint of eucalyptus. The palate is the heart of this wine, with concentrated fruit on the entry and luscious, silky tannins filling the mouth with an almost endless finish. The Bonny's is a wine for a special occasion, pairing with rich, luxurious foods.

### Winemaking Notes

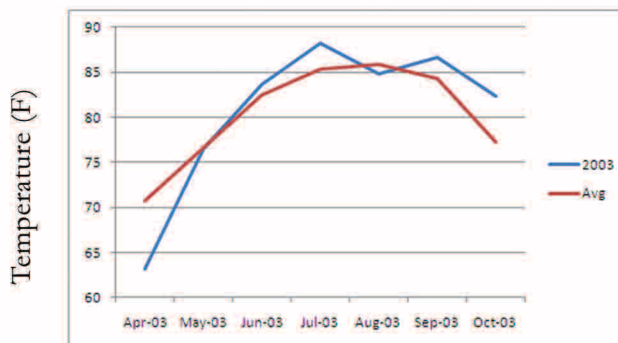
The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, cold soaked for 24 hours, inoculated and pumped over one to three times per day. The wine was pressed before finishing primary. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. 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 2003 Facts:

Harvest Date: September 18<sup>th</sup>  
Brix at Harvest: 23.2°  
Varietal: Cabernet Sauvignon  
Barrel Age: 34 months  
100% new Quercus Alba  
(American oak)  
Appellation: Oakville, Napa Valley  
Bottled: August 8<sup>th</sup>, 2006  
Bottle Size: 750ml, 1.5L  
Production: 302 cases  
Analysis: Alcohol: 13.19% by vol.  
Total Acidity: 5.7g/L  
pH: 3.71



Oakville 2003



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