



2008 Bonny's Vineyard Cabernet Sauvignon, Oakville Technical Sheet



Harvest Notes

2008 will long be remembered in many parts of California as the year of The Fire. Specifically, we were not able to produce a Syrah that year due to smoke damage, the vines being a mere eight miles from a large Mendocino fire. Luckily, Oakville did not experience this unhappy event, and the Cabernet escaped untouched. This will always be a mixed vintage for us: challenging in Yorkville; but for the 2008 Bonny's vineyard Cabernet Sauvignon, perhaps our best vintage of the decade.

Tasting Notes

Typically, when describing a wine, it is customary to begin with the aromas, starting with the first sniff of the glass. However, here we've chosen to start with the quality that makes the Bonny's so exceptional: the seemingly endless, soft tannins that linger on the tongue for what feels like the entire evening. This is largely due to the legendary site of the vineyard, which helps develop grape tannins throughout the growing season and is augmented by three years' aging in American Oak. Aromatically, this complex wine is reminiscent of cherries, vanilla, cassis, and ripe fig, with a hint of mint.

Winemaking Notes

The fruit was hand-picked into macro bins, sorted, de-stemmed, and crushed into stainless steel tanks. It was then 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, it was racked to barrel and inoculated for malolactic fermentation. It was again 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 2008 Facts:

Harvest Date:	September 10 th
Varietal:	100% Cabernet Sauvignon
Barrel Age:	35 months
	100% new American oak
Appellation:	Oakville, Napa Valley
Bottle Size:	750ml, 1.5L, 3L
Production:	128 cases
Alcohol:	13.5% by vol.
Total Acidity:	4.8g/L
pH:	3.57