

# 2014 Le Bon Bon Cabernet Sauvignon, Oakville Technical Sheet

## Harvest Notes

The three growing seasons from 2013 to 2015 in Oakville were extremely consistent. Additionally, the weather patterns in 2013 and 2014 were very similar, with the primary difference being slightly less heat accumulation in 2014, which led to harvest about a week behind normal. The lack of spring rain in '14 resulted in a harvest of slightly above average yield. Summer temperatures remained moderate, offering slow and measured ripening.

## Tasting Notes

The 2014 Bon Bon is a joy to drink, with impressive fruit at moderate alcohol levels making the wine so much more balanced. Right out of the bottle, the nose shows ripe blackberry, currant, and huckleberry, along with a hint of eucalyptus. With a little aeration, the rich fruit palate combines with French oak to display complex notes of vanilla, caramel, cinnamon, tobacco, and a little clove. The nearly three full years the wine spent in barrel have added soft yet luxurious tannins, contributing fine structure to this ageworthy Cabernet. The wine warms the palate and is enjoyable 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 24<sup>th</sup>  
Varietals: 100% Cabernet Sauvignon  
Barrel Age: 34 months  
100% new French oak  
Appellation: Oakville, Napa Valley  
Bottled: August 8<sup>th</sup> 2017  
Bottle Size: 750ml  
Production: 181 cases  
Alcohol: 13.3%  
Total Acidity: 6.1 g/L  
pH: 3.62