



2015 Le Bon Bon Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

Harvest Notes

After three summers of drought, the vines woke up extra early in the spring of 2015. Luckily, frost was not an issue, but cool bloom time temperatures led to light set and a small crop throughout California. 2015 was our warmest vintage since 2007 exuberantly expressed in the richness of the fruit's character. Harvest started a week earlier than normal and then temperatures cooled as harvest rolled along allowing us to pick leisurely.

Tasting Notes

Following the forward and quite drinkable 2014 vintage of Le Bon Bon, the '15 might be its equal in terms of immediate drinkability. The warmest summer in a decade resulted in plenty of ripe Cabernet Sauvignon from our Oakville vineyard. But, owing to the extended time in barrel this wine receives, the oak tannins in '15 have added a layer of texture that might suggest more time needed in the cellar to soften and reveal the complex array of flavors. Those include cassis, black currant, and black cherry. Tobacco, vanilla, and hints of cedar round out the densely packed palate of this excellent, steak-friendly Cabernet.

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 2015 Facts:

Harvest Date:	September 9 th	Total Acidity:	5.9 g/L
Varietals:	100% Cabernet Sauvignon	pH:	3.65
Barrel Age:	34 months		
	100% new French oak		
Appellation:	Oakville, Napa Valley		
Bottled:	July 10 th 2018		
Bottle Size:	750ml		
Production:	126 cases		
Alcohol:	14.2%		