



## Bonny's Vineyard Cabernet Sauvignon 2016

Varietals: 100% Cabernet Sauvignon

Barrel Age: 34 months in new American oak

### Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into a stainless steel tank. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day depending on the stage of fermentation, 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.

### Harvest Notes

2016 was the last of four long years of drought which had a profound impact on the grapevines growing conditions. With little water in the ground the vines started their growing season earlier each year during the drought. 2016 was by far the earliest we had seen vines bud out in over a decade but luckily there was no frost in the Spring. The Summer was moderate allowing plenty of hang time into the Fall even with an early harvest. The smaller crop load allowed generous fruit flavor development in the vineyard.

### Oakville, Napa Valley

The winery has almost twenty acres of Cabernet Sauvignon planted in Oakville, a region with well-drained, sandy-gravelly soils and cooling effects in the form of fog and breezes that reach Napa Valley from the San Pablo Bay. The Meyer Family has farmed and produced Cabernet Sauvignon in the heart of Oakville since the early 1970s, and during that time they have contributed significantly to both the reputation of Oakville and the definition of its red wines, creating world-famous Cabernets. For Meyer Family Cellars, the most venerated parcel of land is Bonny's Vineyard, which Justin Meyer named for his wife and planted in 1972.

### Tasting Notes

The 2016 vintage has lived up to this great year's expectations. And, as always with Bonny's Vineyard, intense, concentrated fruit at moderate alcohol levels are what make the wine immediately enjoyable and also built for long-term aging. Out of the bottle, the nose displays ripe blackberry and currant, followed by a distinct note of eucalyptus. Three years in new American oak help layer in complex flavors of vanilla and caramel, along with a little clove, cardamom, and exotic spice.

### Pairing Notes

While it would be foolhardy to serve a standing rib roast without Bonny's, you couldn't go wrong with something equally decadent, like a perfectly grilled porterhouse or an herb-infused rack of lamb.

### About Meyer Family Cellars

Meyer Family Cellars is a family affair. Born with winemaking roots, Matt Meyer began the winery in 1999 with his father, Justin Meyer, the legendary winemaker and co-founder of Silver Oak in Napa Valley. Working alongside his Australian co-winemaker, Karen Meyer, who also happens to be his wife, Matt's goal soon became clear: to make wine from the terroirs that do right by the grapes. Today, Matt and Karen produce wine from three appellations: Mendocino County's Yorkville Highlands provides Syrah, Petite Sirah, and Sauvignon Blanc; from Mendocino's Anderson Valley come Pinot Noir and Chardonnay; and in the heart of Napa Valley, Oakville Cabernet Sauvignon is the winery's signature offering. The Meyers source the best grapes from these three appellations in order to make balanced, structured wines that reflect the terroirs. Meyer Family Cellars strives to share their wine with those who appreciate the potential for great California wine.