



2017 Bonny's Vineyard Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

Harvest Notes

2017 was a tale of two growing seasons. We started the year with a flood that saturated vineyards and led to a late spring, but all worries of a later vintage vanished with the warm summer. 2017 was harvested at a close-to-normal date, with resulting ripe fruit flavors. In the last 20 years, only 2007 and 2015 had more heat accumulation than 2017 which will also be remembered for the wine country fires. While devastating to our communities, the wines were not affected since harvest completed before the fires occurred.

Tasting Notes

For all the drama Mother Nature created in 2017, our Bonny's Vineyard Cabernet from this vintage shows very consistent results. As in past vintages, it's an impressive example of the balance and elegance certain sites in Oakville are capable of achieving. Out of the bottle, it displays a nose full of currant, blackberry, and huckleberry, with a hint of eucalyptus. Three years in new American oak barrels have added a signature note of vanilla, along with intriguing hints of clove and cardamom. The firm structure from grape tannins and the time in barrel is moderated by two additional years of aging in the bottle. As with other great Cabernets we've made from Bonny's Vineyard, this vintage is delicious now but will age gracefully in the cellar for 20 or more years.

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted, 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.

Bonny's Vineyard Cabernet Sauvignon 2017 Facts

Harvest Date:	September 18 th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	34 months
	100% new American oak
Appellation:	Oakville, Napa Valley
Bottled:	February 20 th , 2020
Bottle Size:	750ml, 1.5L
Production:	322 cases
Alcohol:	14.6%
Total Acidity:	5.9 g/L
pH:	3.72