



2018 Le Bon Bon Cabernet Sauvignon Technical Sheet



Harvest Notes

2018 came in like a lion and went out like a lamb. The vines awoke two weeks late due to a cool spring, had an ample crop, which had to be thinned, and then cool weather at the end of September brought an early rain which delayed ripening another week. Vintners braced for the worst. Next thing we knew, the skies cleared, and we enjoyed a slow harvest with beautiful fruit. This was one of our latest harvests which resulted in long hang times creating developed and complex aromas in the wine.

Tasting Notes

What a fun wine to drink! The oak and fruit both swell from the glass with a swirl of tobacco, and notes of blackberry, ripe rhubarb, vanilla, and a surprising bit of ripe cantaloupe and blood orange. At the finish you get hints of clove and a brown sugar dusted crust of grandma's crumble. Three years in French oak have made the palate velvety smooth, but the acidity of the wine keeps it lively. As with many past vintages, the Oakville site continues to produce structured, age-worthy Cabernet Sauvignon, though we believe the 2018 is an abundantly drinkable wine at this early stage.

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, sorted de-stemmed and crushed into tank and cold soaked for 24 hours before being inoculated. 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 2018 Facts:

Harvest Date: September 25th, 2018
Varietals: 100% Cabernet Sauvignon
Barrel Age: 34 months
100% new French oak
Appellation: Oakville, Napa Valley
Bottled: August 19th, 2021
Bottle Size: 750ml and 1.5L
Production: 215 cases
Alcohol: 14.1%
Total Acidity: 5.6 g/L
pH: 3.62

Accolades:

Best in Class & Platinum Award ~ 2022 Boston Wine Competition
92 points ~ Wine Enthusiast