



Le Bon Bon Cabernet Sauvignon 2016

Varietals: 100% Cabernet Sauvignon

Barrel Age: 34 months in new French oak

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.

Harvest Notes

The excitement around the 2016 harvest hasn't led to disappointments with our Oakville Cabernets, and the '16 Le Bon Bon is no exception. This wine is an absolute joy to drink now or consider as a long-term cellar wine. Nearly three years in all new French oak barrels have given it a firm, but integrated, tannin structure. Wrapped inside of this elegant package is a dense, juicy core of blackberry, currant, and cassis fruit. Additional bottle age has allowed flavors and aromas of cedar, vanilla, and enticing cooking spice to develop.

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 from the San Pablo Bay in Napa County. 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

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Pairing Notes

Excellent food wine that is custom-made for your next great steak.

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, celebrated winemaker Justin Meyer from the legendary Silver Oak Winery in Napa. Along with Matt's Australian co-winemaker, Karen Meyer, who also happens to be his wife, the winery's goal soon became clear: make wine from the terroirs that do right by the grapes. Today, Matt and Karen produce wine from three appellations: From Mendocino County, the Syrah, Petite Sirah and Sauvignon Blanc come from the Yorkville Highlands while Pinot Noir and Chardonnay come from Anderson Valley; the Cabernet Sauvignon comes from Oakville in Napa County. The winery sources the best grapes from the top terroirs, utilizing all that the three appellations have to offer to make balanced, well-structured wine. Meyer Family Cellars strives to share their wine with customers who truly appreciate all that California has to offer.