



2014 Bonny's Vineyard Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

Harvest Notes

The last three growing seasons in Oakville have been extremely consistent. In particular, the weather patterns in 2013 and 2014 were very similar, with two primary differences: an earlier spring with no rain led to a slightly above average yield and what we thought would be early ripening; and summer temperatures remained moderate, allowing the grapes to mature on the vines for the longest growing season in several years.

Tasting Notes

The 2014 is a joy, with impressive fruit at moderate alcohol levels which makes the wine so much more enjoyable. Immediately, the nose shows ripe blackberry, currant, and huckleberry, with a hint of eucalyptus. Three years in all American oak add telltale vanilla and caramel flavors, along with a little clove and cardamom. The 2014 is shaping up to be a classic representation of what Bonny's Vineyard can express. It was a warm enough growing season for this Cabernet to be ready to serve right away, and yet the patient collector will reap the results of aging the wine for 20 years.

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.

Bonny's Vineyard Cabernet Sauvignon 2014 Facts

Harvest Date: September 12th
Varietals: 100% Cabernet Sauvignon
Barrel Age: 34 months
100% new American
Appellation: Oakville, Napa Valley
Bottled: August 5th 2016
Bottle Size: 750ml
Production: 308 cases
Alcohol: 13.8%
Total Acidity: 5.4 g/L
pH: 3.69

