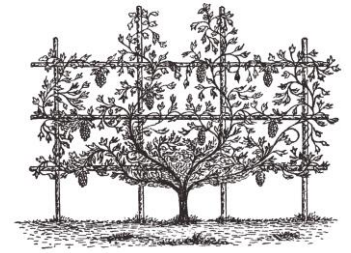


## 2015 Bonny's Vineyard Cabernet Sauvignon Oakville, Napa Valley Technical Sheet



### Harvest Notes

After three summers of drought, the vines woke up extra early in the spring of 2015. Fortunately, frost was not an issue, but cool bloom time temperatures led to light set and a small crop throughout California. 2015 was our warmest vintage since 2007, something exuberantly expressed in the richness of the fruit's character. Harvest started a week earlier than normal, and then temperatures cooled as harvest rolled along, allowing us to pick at a leisurely pace.

### Tasting Notes

The 2015 Bonny's demonstrates all of the complexity we expect, but with the ripe aromatics and generous palate that resulted from a warm growing season. Black fruits, vanilla, and clove jump out of the glass, along with pronounced cedar notes from its time in American oak barrels. The forward fruit is all black cherry and blackberry, backed by some spiced plum and a hint of leather. The warm conditions of 2015 have produced a dense, rich Cabernet Sauvignon that reminds us of the '14 in terms of immediate drinkability. But, as with every previous vintage from our family's Oakville vineyard, it is equally at home in the cellar as it is on the table and should age gracefully for twenty or more 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 2015 Facts

Harvest Date: September 9<sup>th</sup>  
Varietals: 100% Cabernet Sauvignon  
Barrel Age: 34 months  
100% new American  
Appellation: Oakville, Napa Valley  
Bottled: 7-10-18  
Bottle Size: 750ml  
Production: 319 cases  
Alcohol: 13.9%  
Total Acidity: 5.9 g/L  
pH: 3.65