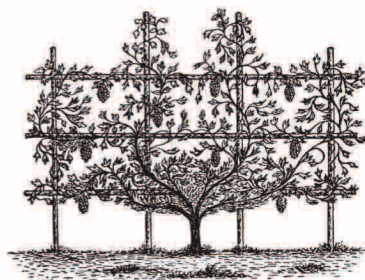




2004 Bonny's Vineyard Cabernet Sauvignon, Oakville Technical Sheet

Bonny's
VINEYARD



Harvest Notes

A warm summer lead to a historically early pick for this site. High temperatures ushered in sugar resulting in higher alcohol levels than is typical as well as more developed fruit. This wine will be more approachable when it is young and will not require decanting.

Tasting Notes

The nose exhibits aromas of ripe cherry and fig mingling with cassis, dill cardamom and hints of leather. This vintage produced an especially lush palate with tannin softly enveloping the mouth followed by acid sprightly dancing across the tongue. The Bonny's is a wine for a special occasion, pairing perfectly with lamb sirloin or a standing rib roast.

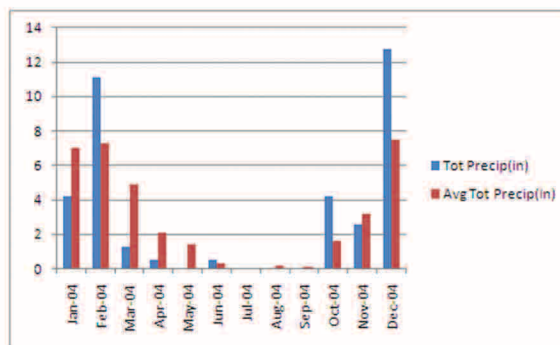
Winemaking Notes

The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, cold soaked for 24 hours, inoculated and pumped over one to three times per day. The wine was pressed before finishing primary. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary and twice more before bottling. Though the wine was filtered owing to its time in barrel, fining was determined unnecessary.

Bonny's Vineyard 2004 Facts:

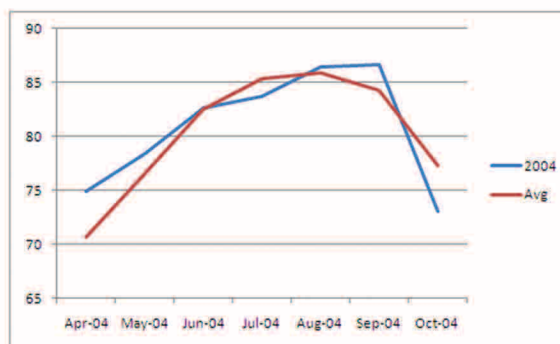
Harvest Date: September 9th
 Brix at Harvest: 24.7°
 Varietal: Cabernet Sauvignon
 Barrel Age: 32 months
 100% new Quercus Alba
 (American oak)
 Appellation: Oakville, Napa Valley
 Bottled: May 30th, 2007
 Bottle Size: 750ml, 1.5L, 3L
 Production: 324 cases
 Analysis: Alcohol: 14.17% by vol.
 Total Acidity: 5.1/L
 pH: 3.74

Total Precipitation (inches)



Oakville 2004

Temperature (F)



Oakville 2004