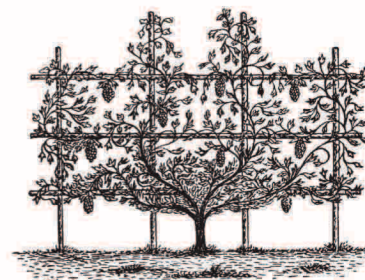




**2006 Bonny's Vineyard
Cabernet Sauvignon, Oakville
Technical Sheet**

Bonny's
VINEYARD



Harvest Notes

2006 started out wet and wild, with a 100-year flood cresting around midnight on New Year's Eve, 2005. The rainy weather continued through June, making it the wettest spring of the decade. The rain gave way to the first 3-digit temperatures since 1999, which hurried the vines' development. Because of the erratic conditions, 2006 looked like it was going to be a later-than-usual harvest. But then in August, the weather settled into a normal pattern, allowing us to pick the grapes during the weeks we traditionally like to harvest.

Tasting Notes

The 2006 Bonny's Vineyard is two things at once: a classic example of our family's celebrated Oakville vineyard and a reflection of the weather during the vintage. Brooding and wintry at first, it's a dark and stormy Cabernet, with aromas of leather and cardamom, hints of eucalyptus, and a dense core of black fruit. Spring-like characteristics emerge with air, including the bright flavors of red and black cherries. Plums and blackberries invoke summer on the fully exposed palate, seasoned by aromas of cedar and vanilla. Much like the enduringly beautiful weather we experienced in the fall, the depth of tannin and concentration of fruit linger elegantly on the palate. More so than any wine we produce, this vintage of Bonny's Vineyard is what pairs best with rich, substantial flavors such as a standing rib roast or the finest aged cheese.

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 2006 Facts:

Harvest Date:	September 25 th
Brix at Harvest:	25°
Varietal:	100% Cabernet Sauvignon
Barrel Age:	35 months, 100% new American oak
Appellation:	Oakville, Napa Valley
Bottled:	August 3 rd , 2009
Bottle Size:	750ml, 1.5L, 3L
Production:	147 cases
Analysis:	Alcohol: 13.5% by vol.
	Total Acidity: 6.42g/L
	pH: 3.52