



2010 Bonny's Vineyard Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

Harvest Notes

2010 was a long cool summer that allowed the fruit to lounge in the vineyard late into the season. One measurement of vineyard temperature, degree growing days, had 2010 as the coolest overall summer in the past 20 years. As luck would have it the weather stayed warm and dry very late into the season and there were no issues ripening the fruit unlike the wet vintages of 2011 and 1998. The most similar vintages in the recent past, would have been 2005 and 1999. We did not produce a Bonny's in 1999, but 2005, as we write these notes, is our favorite vintage to drink. As most young wines with longevity, when first released it will be tight, but it would be foolish to overlook this vintage. 2010 may have the potential to produce the most age worthy Cabernets in recent Napa history.

Tasting Notes

The long cool vintage has allowed this wine to preserve a complex spectrum of red and black fruits, ranging from raspberry and plum to huckleberry and ripe cherry. There is a wide range of spices and herbs from the obvious pepper and vanilla to more subtle anise, cardamom, cedar, and a hint of eucalyptus. Three years in American Oak has developed the signature Bonny's silken palate. This could be the most age worthy vintage of the Bonny's.

Winemaking Notes

The fruit was hand-picked into macro bins, meticulously sorted, 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 fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary fermentation and twice more before bottling. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Bonny's Vineyard 2010 Facts:

Appellation:	Oakville, Napa Valley
Harvest Date:	September 29th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	34 months, 100% new American oak
Bottled:	August 20 th , 2013
Bottle Size:	750ml/1.5L
Production:	230 cases
Retail:	\$135 / \$290
Alcohol:	13.5% by vol.
Total Acidity:	5.2g/L
pH:	3.65