



## 2011 Bonny's Vineyard Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

### Harvest Notes

The harvest of 2011 saw another long, cool summer that allowed the Oakville fruit to ripen with wonderful flavors at reduced sugars. This was probably the most ideal Napa Valley summer we've experienced in over 10 years. Unfortunately, what most people will remember 2011 for is the six inches of rain that fell during the first week of October. Although the rain was devastating for some wineries, our Cabernet blocks were untouched by rot. The low-tonnage vineyards achieved that beautiful balance of flavor while retaining the elusive low alcohol which could make 2011 one of the most age worthy Cabernets we have produced in some time.

### Tasting Notes

This vintage of Bonny's is immediately more dark and brooding than prior years. Dark Cherry hits the nose with a backdrop of violets, but there are a wide range of spices and herbs from clove and vanilla to more subtle cardamom, and a hint of mint. Three years in American Oak has developed the signature Bonny's silken palate. The 2011 is easy to drink now, but will benefit greatly from laying down and will open up nicely over the next decade.

### 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 2011 Facts:

Appellation:	Oakville, Napa Valley
Harvest Date:	October 4th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	34 months, 100% new American oak
Bottled:	August 19 <sup>th</sup> , 2013
Bottle Size:	750ml/1.5L
Production:	307 cases
Alcohol:	12.9% by vol.
Total Acidity:	4.9g/L
pH:	3.65