



2012 Bonny's Vineyard Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

Harvest Notes

It would not be overstating the fact that 2012 is the most anticipated vintage of the decade. 2010 had a slight heat spell just before harvest, 2011 had rain towards the end of vintage, and if you believe the hype, 2012 was nothing short of perfection. It was an absolute joy bringing these grapes into the winery. Not only was it impossible to find a bad berry among the fruit we picked, but the temperatures into autumn were decidedly cool, allowing us to harvest all the grapes at the optimum time.

Tasting Notes

This ripe vintage of Bonny's springs forth from the glass with aromas of fresh plum and blackberries. A little deeper we see more complex aromas of dark cherry and dried floral notes. Three years in American Oak has developed the signature Bonny's silken palate. The Oak has also layered in vanilla, clove, and even a hint of Eucalyptus. Most vintages of Bonny's require extended aging, sometimes up to a decade to evolve. This vintage however bursts with fruit and is as luscious as ever. It will drink well into the 2020's but it will equally impress tonight.

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 2012 Facts:

Appellation:	Bonny's Vineyard, Oakville, Napa Valley
Harvest Date:	September 9th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	34 months, 100% new American oak
Bottled:	August 12 th , 2015
Bottle Size:	750ml/1.5L
Production:	307 cases
Alcohol:	13.2% by vol.
Total Acidity:	4.9g/L
pH:	3.77