



## 2018 Bonny's Vineyard Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

### Harvest Notes

2018 came in like a lion and went out like a lamb. The vines awoke 2 weeks late due to a cool spring, had ample crop, which had to be thinned, and then cool weather at the end of September brought an early rain which delayed ripening another week and vintners braced for the worst. Next thing we knew the skies cleared and we enjoyed a slow harvest with beautiful fruit.

### Tasting Notes

Grown in the Oakville district, in the heart of the Napa Valley, this vintage of Bonny's displays a deep garnet hue that hints at its bold character. On the nose, ripe blackberries, dark cherries and subtle notes of vanilla and oak envelope you in a luxurious cloak of seductive aromas. The palate is equally impressive, with rich flavors of black currants, plum and a touch of cocoa, all beautifully balanced by supple tannins and a velvety finish. As with other great Cabernets we've made from Bonny's Vineyard, this vintage is delicious now but will age gracefully in the cellar for 20 or more years.

### Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into a stainless steel tank. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day depending on the stage of fermentation, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

### Bonny's Vineyard Cabernet Sauvignon 2018 Facts

Harvest Date: September 18<sup>th</sup>  
Varietals: 100% Cabernet Sauvignon  
Barrel Age: 34 months  
100% new American  
Appellation: Oakville, Napa Valley  
Bottled: August 17<sup>th</sup>, 2021  
Bottle Size: 750ml  
Production: 308 cases  
Alcohol: 14.0%  
Total Acidity: 5.7 g/L  
pH: 3.6