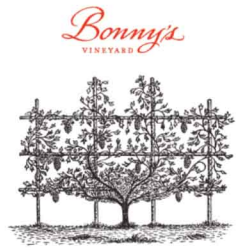




2019 Bonny's Vineyard Cabernet Sauvignon Technical Sheet



Harvest Notes

2019 was fashionably late to the party. We had late rain in the Spring which saturated the soils and slowed bud break. Vigorous shoot growth early in the Summer initially suggested we would get back on schedule, but we settled in for a long, cool summer. These late vintages make winemakers very nervous because rain can loom in late October. The Fall stayed remarkably dry and all the grapes were picked and even fermented before the first storms. 2019 saw some of the longest hang times in memory. That extra time on the vine developed grapes bursting with flavor that are a joy to drink young.

Tasting Notes

This wine is a perfect example of the greater the stress to the winemaker during harvest the greater the enjoyment of the drinker years later. Out of the bottle, a nose full of ripe plum, blackberry, and huckleberry, and the air just after a summer rain. Three years in new American oak barrels have added a signature note of vanilla, along with intriguing hints of clove and cardamom. The firm structure from grape tannins and the time in barrel is moderated by two additional years of aging in the bottle. If you're eager, open upon release, but this tightly packed wine will improve greatly with 20-30 years age.

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 2019 Facts

Harvest Date: October 4th
Varietals: 100% Cabernet Sauvignon
Barrel Age: 33 months
100% new American
Appellation: Oakville, Napa Valley
Bottled: July 12th, 2022
Bottle Size: 750ml
Production: 350 cases
Alcohol: 14.3%
Total Acidity: 5.7 g/L
pH: 3.62