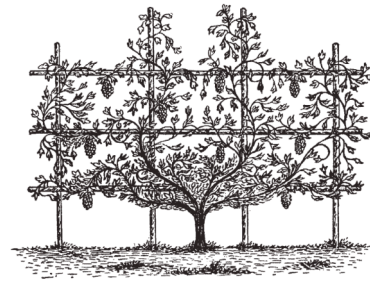




Bonny's  
VINEYARD



## Technical Sheet 2003 Bonny's Vineyard

### Tasting Notes

The nose exhibits dark fruit aromas of cherry and plum mingling with cedar and cardamom and a hint of eucalyptus. The palate is the heart of this wine, with concentrated fruit on the entry and luscious, silky tannins filling the mouth with an almost endless finish. The Bonny's is a wine for a special occasion, pairing perfectly with a standing rib roast or one of your favorite lamb dishes.

### Harvest Notes

A cold, wet spring resulted in a late bud break for the vineyard. A relatively cool summer allowed even ripening, producing good sugar/acid balance, excellent color, tannin and structure. An unusually hot start to September expedited fruit maturity and saw the fruit picked in time for a typical harvest.

### Winemaking Notes

The grapes were hand picked early on the morning of September 18 2007, into half-ton bins. As typical for this vineyard, bunches and berries, were extremely small. Grapes were de-stemmed and gently crushed into a stainless steel temperature controlled tank.

The tank was cold soaked for 24 hours and inoculated with yeast the next morning. The wine fermented over a 10-day period at between 65-84F. Wine pumpovers were adjusted in duration and frequency dependent on taste and yeast activity (1-3/day). The wine was pressed off at 2 brix and returned to the tank until fermented to dryness. The wine was racked off lees and inoculated for Malolactic fermentation. MLF was completed in a temperature-controlled tank and upon completion racked into new American oak barrels. The 2003 was racked twice in the first six months, and once a year during the subsequent 34 months barrel ageing. The wine was filtered and owing to the duration in barrel, fining was determined unnecessary.

### Bonny's Vineyard 2003 Facts

Harvest Date:	September 18, 2003
Brix at harvest:	23.2°
Maturation	34 months 100% new American Oak
Bottled:	August 8, 2006
Appellation:	Oakville, Napa Valley
Release Date:	August 30, 2008
Bottle Size:	750ml, 1.5 L
Price:	\$135 (750ml)
Cellaring Potential:	Drink now through 2026
Analysis:	Alcohol 13.19% by volume
	Total Acidity: 0.57 g/100ml
	pH: 3.71
Recommended Retail Price:	\$135