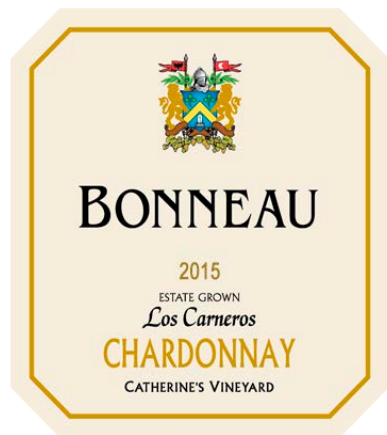




BONNEAU WINES



2014 Los Carneros Catherine's Vineyard, Estate Grown CHARDONNAY

About the Winery

Bonneau Winery is operated by the third generation of Bonneaus with family history dating back to the early 1920s in Sonoma, California. Catherine & Auguste Bonneau originally came to America from the vineyard lands near Tarn, France and began farming a 70 acre parcel of land just south of the town of Sonoma. After growing and providing Chardonnay grapes to several well-known wineries in both Sonoma and Napa, the family launched its own brand in 2002.

Our Chardonnay grapes were carefully selected and hand-picked before dawn from our vineyard estate located in the heart of the Los Carneros appellation. Extra care was taken in the handling of the grapes to preserve the optimum flavor & varietal character by whole-cluster pressing in the cool early morning hours then barrel fermenting & aging the wine in premium French Burgundian oak barrels at our new state-of-the-art winery facility.

John Bambury is the Director of Winemaking and handles all the winemaking responsibilities.

The Vineyard

Name: Catherine Bonneau Vineyard
Appellation: Los Carneros
Clones: 4 (Martini), 17 (Wente), 96, 809 (Musque)
Spacing: 7' rows x 5' vine spacing
Training: Cane
Yield: 3.75T per acre
Year Planted: 1988 & 2006

The Harvest

Date: September 21 -23, 2015
Grapes: 100% Chardonnay, 4 clones blended
Sorted: Hand-harvested before dawn, cold-pressed
Brix at Harvest: 22.0 - 24.7

The Production

Fermentation: 100% barrel fermented, partial malo-lactic and *sur lie* aged 9 months.
Barrels: 65% New French oak
Coopers: Sirugue, Damy, Billon, Tonnellerie Val du Loire, Marsonnay
Aged: 11 months
Production: 825 cases

Wine Profile

Alcohol: 14.3 %
TA: 0.53 g/100mL
pH: 3.56



Winemaker Notes: The 2014 Chardonnay grapes are grown on our coveted estate Bonneau Vineyard. We used a blend of three distinct clones, Young/Wente clone 17, Martini clone 4 & clone 809 Musque. Our unique combination adds complexity that makes Bonneau Chardonnay distinctive. It has a light gold color, with wonderful aromas of pineapple, stone fruit, citrus and spices. Its fresh acidity brightens up the palate, introducing flavors of tropical fruit, apple, hazelnut, vanilla and spices. On the palate, this Chardonnay offers an elegant medium bodied mouth-feel with a silky smooth texture that lengthens its pleasant finish from the first glass to the last.

We welcome your comments at (800) 996-0420 or www.bonneauwine.com.