



PROUD SPONSOR OF
AUDUBON CALIFORNIA



2016 Sonoma County PINOT NOIR

About the Winery

Bonneau Winery is operated by the third generation of Bonneaus with family history dating back to the early 1920s in the Sonoma - Los Carneros appellation. The Bonneaus originally came to America from the vineyard lands near Tarn, France. In 1920 they began farming a 70 acre parcel of land just south of the town of Sonoma. In 1988 their daughter, Yvonne, began growing and providing Chardonnay grapes to several well-known wineries in both Sonoma and Napa. The family launched its own label in 2002.

In addition to our own grapes, Bonneau sources its red and white grape varieties from top vineyards in Sonoma, Napa and other prime areas throughout California. Winery operations take place in the town of Sonoma where grapes are crushed, fermented and wines aged. John Bambury, August & Catherine Bonneau's grandson, is Director of Winemaking and handles all the winemaking responsibilities.

About the Label

The Egret brand honors the Great White Egrets that frequent most of our vineyards. These magnificent birds were hunted to near extinction in North America by the beginning of the 20th century for their pure white plumes. Populations have recovered since the birds were protected by law. The Great Egret is now the symbol of the National Audubon Society.

Egret Wines is the proud sponsor of Audubon California. A portion of the proceeds from the sale of each bottle goes to the organization.

Composition:	100% Pinot Noir
Appellation:	Sonoma County
Harvested:	August 22, 2016
Alcohol:	14.1%
Aged:	14 Months
Production:	495 cases
Vintner:	John Bambury

Tasting Notes:

Grapes for this Pinot Noir were carefully selected from several vineyards in Carneros and Sonoma County at the peak of their maturity. Aging 16 months in fine French Oak barrels help bring out the full expression of the varietal. This wine has a characteristically Burgundian light Pinot Noir color. The tannins are soft and approachable. The flavors linger across the palate and lead to a long and enjoyable finish. Our Pinot Noir pairs well with poultry, salmon, lamb, pork loin and veal.