



BONNEAU WINES

2010 Nectar de Carneros DEMI-SEC CHARDONNAY



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 of Bordeaux, 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 label 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. The unique process of harvesting these Chardonnay grapes later in the year allows intense concentration of sugars which promote extraordinary aromas and flavors in the resulting wine. 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. A special technique was used for fermentation to allow a lower level of alcohol with a touch of sweetness.

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

The Vineyard

Name: Catherine's Vineyard
Appellation: Los Carneros
Clone: Yvonne's Selection Clone 4
Spacing: 10' x 5'
Training: Modified Cordon
Yield: 3.75T per acre
Year Planted: 1988

The Harvest

Date: Late; October 27, 2010
Grapes: 100% late harvested Chardonnay
Sorted: Picked by hand at dawn, cold pressed
Brix at Harvest: 25.5

The Production

Fermentation: Stainless steel fermentation, 100% native yeast
Aged: 4 months in steel, sur Lees
Production: 258 cases

Wine Profile

Alcohol: 11.5%
TA: .60 g/100ml
pH: 3.50
RS: 4.5g/100ml

Winemaker Notes: The grapes for Bonneau, Estate Grown, Demi-Sec Chardonnay were harvested late in the season at 25.5 Brix, the resulting wine has a residual sugar of 4.5 % at 11.5% alcohol. This very unique wine was made without any additional malolactic fermentation in stainless steel tanks to retain its freshness then bottled in early 2011 in order to capture the bright aromas of apricots, peaches, stone-fruits & orange blossoms. This wine was modeled after the great Vouvray from Loire, France. The texture is light and refreshing with flavors of white peach, ripe pears, & honey. There is a long pleasant finish with just the right amount of acidity for perfect balance. Please enjoy this wine as an aperitif, with spicy Asian food, or with almost any dessert.

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