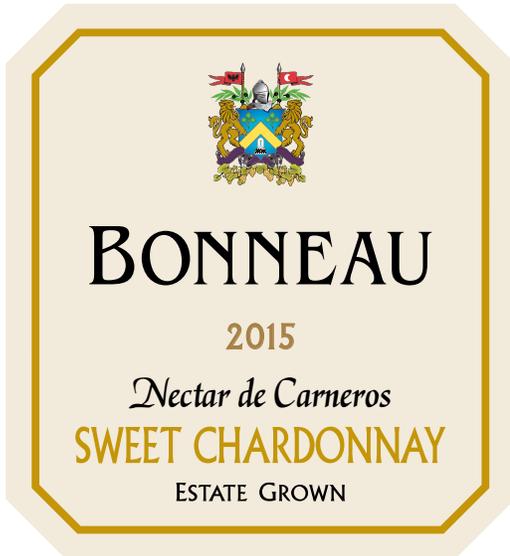




BONNEAU WINES

2015 Nectar de Carneros SWEET 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.

The late harvest Chardonnay grapes for this wine are carefully selected and hand picked from our own estate vineyards, very late in the growing season. They are then pressed, fermented and aged at our winery located in the heart of the Los Carneros appellation of Sonoma Valley.

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

The Vineyard

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

The Harvest

Date: October 29, 2015
Grapes: 100% Estate grown, vintner selected & hand harvested before dawn
Press: Early morning, whole cluster & immediately chilled to preserve flavor
Brix at Harvest: 29.4

The Production

Fermentation: 100% Stainless steel tank fermentation
100% Natural yeast
Aged: 3-1/2 months sur lies, stirred every 3 weeks
Bottle size: 375ml
Production: 350 cases

Wine Profile

Alcohol: 14.1%
TA: 0.68 g/100ml
pH: 3.35
RS: 5.7 g/100ml



Winemaker Notes: The grapes for Bonneau, Estate Grown, Sweet Chardonnay were harvested late in the season at 29.4 brix, resulting in pleasantly sweet wine that has a residual sugar of 5.7% at 14.1% alcohol. This very unique wine was made without any additional malolactic fermentation in stainless steel and bottled in early 2016 in order to capture the bright aromas of apricots, white peaches & ripe pears. The fruit flavors come through on the palate with a touch of honey. The texture is light and refreshing. There is a long pleasing finish with just the right amount of acidity for perfect balance. Please enjoy this wine as an aperitif, with Asian food or with almost any dessert.

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