

Egret Wines

2008 Los Carneros 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 & Napa, the family launched its own label in 2002.

Bonneau sources its red varietal grapes from top vineyards in Sonoma, Napa, & Amador counties. Winery operations take place in Kenwood. The wines are fermented & aged in caves sunk deep in the foothills located on the west side of the Sonoma Valley.

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

About the Label

Egret wines honor the Great Egret. 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.

Tasting Notes

Egret Chardonnay is exclusively made from grapes grown in the Los Carneros appellation. Most of this wine was tank fermented and aged 10 months in stainless steel; about 25% is barrel aged in French oak. The lees were stirred regularly to enhance flavor and richness. The wine shows flavors of pineapple, apricot, peach & citrus. There is a deep Chardonnay varietal character that refreshes the palate and leads from bright tropical fruit to tangerine, nutmeg & spice in the finish. Enjoy this wine with creamy cheeses and fruit as well as light pasta, spicy seafood, & poultry.



Composition	100% Chardonnay
Appellation	100% Los Carneros
Harvested	October 3, 2008
Alcohol	14.2%
Aged for	10 months
Aged in	75% Stainless Steel & 25% French oak
Production	320 cases
Vintner	John Bambury