

Egret

2008 Shenandoah Valley ZINFANDEL

The History

Bonneau Winery is operated by the third generation of Bonneaus with family history dating back to the early 1920s in the Sonoma side of the Los Carneros appellation. The Bonneau's originally came to America from France, near the vineyard lands of Bordeaux, 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.

The Zinfandel grapes for this wine were carefully selected from two small vineyards located in Shenandoah Valley in the Sierra Foothills of Amador County. The grapes were hand picked at the peak of maturity before dawn and delivered to the winery for careful de-stemming and hand sorting. The berries were soaked for 10 days and fermented before being put in French oak barrels at our winery in Kenwood to age in caves sunk deep in the foothills located on the west side of Sonoma Valley.

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

Tasting Notes

Egret Zinfandel is produced from grapes grown on the warm and gently rolling hills of Shenandoah Valley in Amador County. Coming from two exclusive vineyards, this Zinfandel is a classic rendition of the region, presenting aromas of ripe raspberry, sweet cranberry fruit and spices. Similar ripe fruit flavors follow on the palate with notes of cassis, black pepper, cloves and nutmeg. After aging 16 months in French oak barrels, we bottled immediately to preserve the fresh and vibrant fruit aromas and flavors. While this hearty wine is ready for immediate enjoyment, it will age gracefully for several years. Our wine pairs well with robust cheeses, red sauces, pastas and grilled meats including lamb and beef.

The Vineyard

Name: Potter & Robinson Vineyard
Appellation: Shenandoah Valley
Spacing: 10' rows x 5' vines
Training: Head Pruned
Yield: 3.5T/acre
Year Planted: 1987

The Harvest

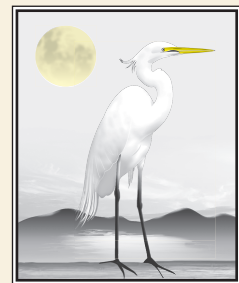
Date: October 8, 2008
Grapes: Vintner selected & hand harvested before dawn
Sorted: Early morning, same day, de-stemmed & soaked 10 days
Brix at Harvest: 26.1

Production

Fermentation: Tank fermented with isolated yeast culture
Barrels: 100% French oak 33% new
Coopers: Vicard, Sylvain, Taransaud & Sirugue
Aged: 16 months
Production: 200 cases

Wine Profile

Composition: 95% Zinfandel, 5% Petite Sirah
Alcohol: 14.5%
TA: 0.54 g/100ml
pH: 3.61
RS: 0.33 g/100ml



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SHENANDOAH VALLEY, CA

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