

2018 BONANNO CHARDONNAY "LOS CARNEROS"



About BonAnno

Meaning “good year,” *Bon Anno*, the Italian saying heralds the celebration of good times, and is a fortuitous play on Vintner Matthew Bonnano’s last name.

With their first release in 2004, BonAnno wines are consistently fruit forward, juicy, ripe and luscious, offering tremendous value for the price - and Napa Valley name recognition.

BonAnno wines should have a place on your table every night - *Salute!*

Vintage

California’s 2018 was nearly picture-perfect growing season which began in late February. Spring was mild, with extended flowering yielding uniform grape clusters. Temperatures remained steady and warm throughout the growing season, without any significant heat spikes, making for a cool, unhurried harvest. Yields are being reported above average. There is a lot of optimism for quality in the 2018 vintage.

Vineyards

The 2018 BonAnno Chardonnay is sourced from the Los Carneros AVA located just north of the San Pablo Bay and includes parts of both Napa and Sonoma. The cool fog and breezes off the bay make the climate cooler and ideal area to grow Chardonnay.

Winemaker

Owner/Winemaker Matt Bonanno works closely with several vineyard managers throughout the Napa Valley to ensure the quality of his fruit and maximize the potential of each vintage.

Winemaker Notes

This fruit driven Chardonnay bursts with ripe green apple, pear and stone fruit. Our Chardonnay has good texture and clean rich flavors that is balanced with bright acidity, minerality and light oak.

Composition:	100% Chardonnay
Ageing:	four months in French oak barrels
Alcohol:	14.1%
Production:	2000 cases
Bottled:	April 2019
Retail	\$18