

# BonAnno

## 2019 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 Bonanno’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**

Northern California’s 2019 season was near picture-perfect and considered classic. Just the right amount of early heat in the spring to acclimate the grapes was followed by mild temperatures that continued throughout the season and offered superior flavor development. Late rains in May also benefited many growers. A steady string of warm weather carried through to September leading to long hang times, even ripening, and distinctive flavor development.

### **Vineyards**

The 2019 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**

Medium straw in color and bursting with white flowers, apple blossom, and fresh peach on the nose. The palate is layered with ripe lemon, crisp green apple, and white peaches. The finish is clean yet long with the slightest hints of vanilla and fresh brioche.

***Suggested Retail Price \$18.00***

Composition: 100% Chardonnay

Ageing: 30% new French oak barrels for 4 months

Alcohol: 13.2%

Production: 2000 cases