

BonAnno

Chardonnay, Los Carneros, 2023

About BonAnno

Meaning "good year" in Italian, the phrase "Bon Anno", heralds the celebration of good times, and is a fortuitous play on vintner Matt Bonanno's last name. Since the first release in 2004, BonAnno wines are consistently fruit forward, juicy, ripe and well-balanced. Offering tremendous value for the price as well as Napa Valley name recognition, BonAnno wines should have a place on your table every night- Salute!

Vintage

2021 was a dry vintage in Northern California leading to smaller fruit clusters packed with concentrated flavors

Vineyards

The 2023 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

Matt Bonanno works with renowned winemaker Jim Milone to source and craft the BonAnno and Matthew Fritz wines. Jim grew up in the vineyards of his grandfather's winery in Mendocino County and currently lives in Northern Sonoma. His excellent relationships with wineries and growers throughout the Northern California are invaluable to our vineyard sourcing..

Tasting Notes

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

Composition: 100% Chardonnay

Ageing: French oak light/medium toast

Alcohol: 14%

Production: 2400 cases



Bonanno Vintners

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