



Bonnie Bonair

VINEYARD NOTES: Bonnie Bonair is 97% Pinot Noir with a touch of Merlot. The Gamay Beaujolais clone of Pinot Noir is noted for its fruity, low tannin qualities, which makes it ideal for a light red wine. The wine is made entirely in stainless steel to enhance the fruit quality and diminish the presence of tannins.

TECHNICAL DATA:

Appellation: Washington State (All grapes are from the Yakima Valley)

Grapes: 97% Pinot Noir and 3% Merlot

Bottling:

Date: Refer to bottling record label on the case

pH: 3.55

T.A.: 5.1 g/l

Alcohol: 13.6% by volume

Sugar: 2.5 % R.S.

Cellar Notes: Bonnie Bonair is blended each year to reach a consistent product with the previous year.

Tasting Notes: On the nose, the wine is fruity with the predominant raspberry overtones. The slight residual sugar allows the wine to be smooth without being cloying. Light tannins do not pucker the mouth, giving it a silky mouth-feel.

Accompaniments: Bonnie Bonair is very versatile. It can accompany fish, fowl, game, and even hearty red meats. It is particularly suited to pasta, pork, and barbeque. The perfect summer red.

Serving Notes: Serve chilled like any other wine with a residual sugar. Yes, it is red. Chill it anyway! Refrigerator temperature.