ABOUT THE WINE

van Löben Sels wines are special, and it is evident in every aspect of what we do. With an unwavering focus on the quality of the fruit, our grapes are hand-picked and each wine is handcrafted. Special attention is paid to every detail to create ultra-premium wines that are unlike any other. The result is stylistically classic wines that allow the varietal to showcase itself. The emphasis is on food-friendly wines that are full-bodied and well-balanced. Every bottle is full of flavor, color, and passion.

The van Loben Sels Bona Dea is a unique blend from the Stillwater Creek Vineyard. Bona Dea means the "good goddess" and represents the mother of Dionysus, the infamous Greek God of wine. This blend is predominately Cabernet Sauvignon with small percentages of Merlot and Cabernet Franc from the well-regarded Stillwater Creek Vineyard. With aromas of chocolate, maple sugar and black raspberry, this wine is smooth and rich with layers of nutmeg, plum and black cherry. Aged for 18 months in French Oak, this wine will age gracefully for many years to come! Enjoy!

PRODUCTION STATISTICS

VINTAGE
2012

VARIETAL COMPOSITION
75% Cabernet Sauvignon
20% Merlot
5% Cabernet Franc

APPELLATION
Columbia Valley

VINEYARDS
Stillwater Creek Vineyard

HARVEST DATES
October 12-18, 2012

RELEASE DATE
April 2014

OPTIMUM TIME FOR CONSUMPTION
Now until 2023

SUGAR AT HARVEST
24.0 Brix

WINE ACIDITY
6.55 g/L

WINE PH
3.65

ALCOHOL
13.8%

BARREL AGING
50% New French Oak

CASE PRODUCTION
100 Cases