



# BONA DEA

STILLWATER CREEK VINEYARD | COLUMBIA VALLEY  
2012

## 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

