



IMPETRUSADVISERS

BOND Estate

**Dinner and Wine Tasting with Max Kast *Master Sommelier*
on 26th October 2023**

hosted by Klaus Umek

Les 110 de Taillevent London
16 Cavendish Square, London – W1G 9DD







ABOUT BOND ESTATE

The enduring vision at BOND - established in 1996 by H. William Harlan and founding winemaker Bob Levy - is to create a portfolio of wines that are 'Grand Cru' in quality, all under the aegis of one philosophy, one team, one mark. Sourced from select hillside estates throughout the Napa Valley, the Cabernet Sauvignon wines of BOND estate vividly convey the distinctive characters of their respective sites of origin. From the more than 100 vineyards with which the Harlan family and their winegrowing team have worked over the past four decades, they slowly and deliberately chose five properties. These vineyards became a part of BOND estate - their covenant and shared commitment to produce only the finest expression of the land.

❖ **BOND** The enduring vision at BOND is to create a portfolio of wines that are diverse in their geographic representation and "Grand Cru" in quality, all under the umbrella of one philosophy, one team, one mark. Sourced from select hillside estates, the Cabernet Sauvignon-based wines of BOND vividly demonstrate the range of Napa Valley's finest terroirs. From the more than sixty vineyards we have worked with over the past quarter century we have slowly and vigilantly selected five sites. BOND became our covenant and shared commitment to produce only the best expression of the land.

LOCATION: The Western Hills of Oakville

ELEVATION: 500 feet



❖ **MELBURY** originates from a spectacular property on the slopes north of Lake Hennessey, in the hills east of Rutherford. The name Melbury is in homage to an historic area in London, where the estate owners reside much of the year. Since its debut with the 1999 vintage, the consistent hallmarks of Melbury have been plush red fruits (currants, bing cherries), redolent with spice and the scent of violets. Elegance and a supple texture define the structure of this wine. The particular exposition of this rocky 7-acre hillside vineyard is southerly overlooking Lake Hennessey, allowing the vines to capture the morning sun yet moderating afternoon temperatures.

SOIL: Ancient sedimentary soil with compressed clay. Eastern and Southeastern exposure.

ELEVATION: 348 – 522 feet

❖ **QUELLA** is the name for the wine from a 9-acre site located in the eastern hills overlooking the heart of the Napa Valley. Making its debut with the 2006 vintage, the name is derived from the German word for a pristine source or an artesian aquifer. This property is steeply sloped facing southwest. The site is an ancient riverbed composed of cobble and rocks interwoven with pockets of tufa (volcanic ash) that were uplifted during the last volcanic activity in the area. Quella displays an almost ethereal quality of blue fruits, graphite, and a vibrant, subtle finish.

SOIL: Ancient uplifted riverbed covered with Tufa (volcanic ash). Southwest exposure.

ELEVATION: 433 – 595 feet



❖ **ST. EDEN** is based upon an 11-acre rocky knoll that is part of a beautiful estate located just north of the Oakville Crossroad. Eden is an historical reference to this region's designation on nineteenth century maps. The red rocky soil of this north-facing site originates from high in the Vaca Mountains. St. Eden, which appeared first in the 2001 vintage, reliably shows great focus, an opulent "sweet" center and notes of crème de cassis, dark chocolate, and roasted herbs. Mineral-tinged and broad on the palate, the wine consistently displays fine-grained tannins and a lush concentration.

SOIL: Iron rich fractured volcanic rock from a landslide. Northern exposure.

ELEVATION: 145 – 188 feet

❖ **VECINA** is coined from the Spanish word for neighbor. This is our endeavor with the property situated directly southeast of the BOND winery. The beautifully terraced volcanic soil slopes of this property reside in Oakville's western foothills. The 11-acre site faces due east and is the recipient of cool morning sun. Vecina, which appeared with the 1999 vintage in the inaugural BOND release, is always powerful, intense and savory. Vecina's other hallmarks are blackberry fruit, with wild forest floor and mineral associated overtones.

SOIL: Bedrock overlain with fine grained alluvial wash. Eastern exposure.

ELEVATION: 221 – 330 feet



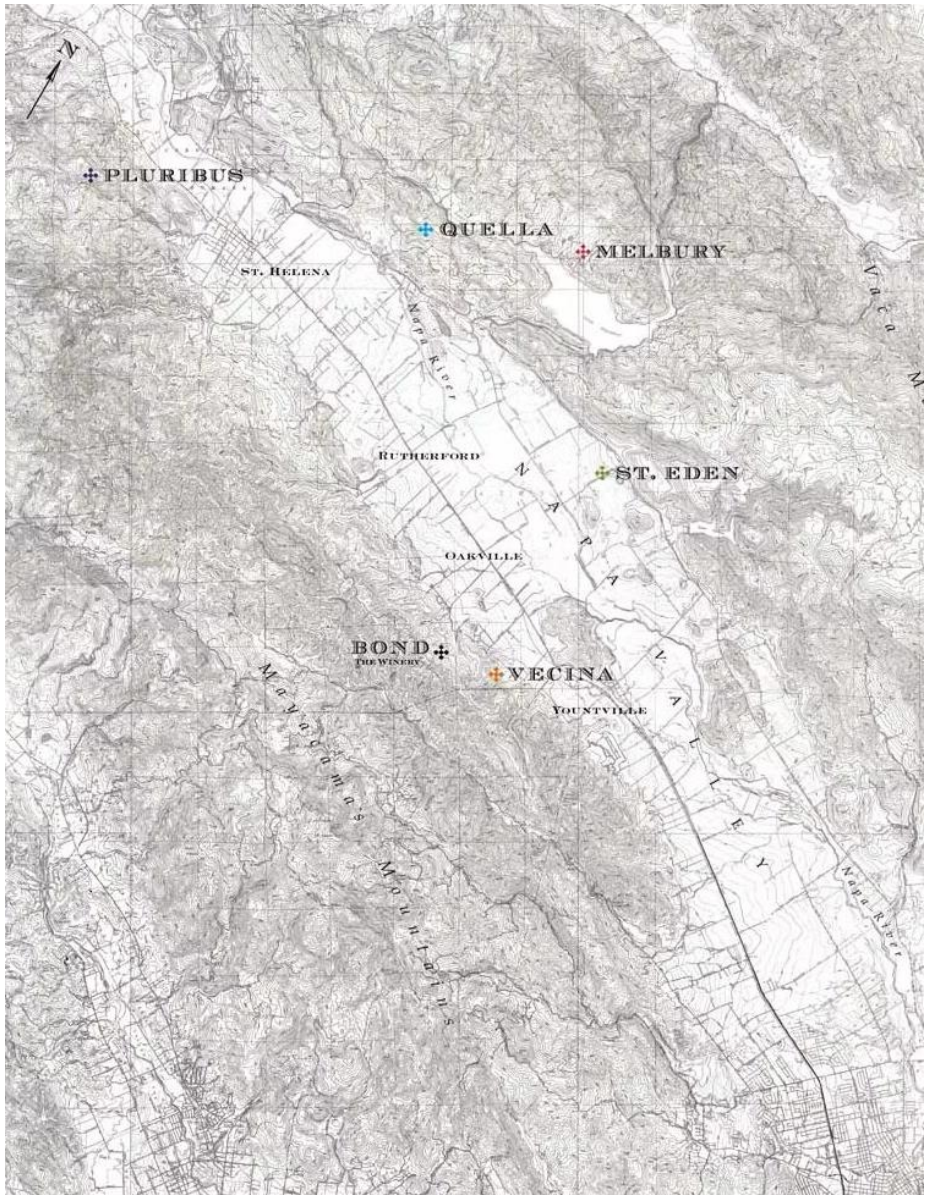
❖ **PLURIBUS** expresses the character of an estate located at an elevation over 1,100 feet on the dramatic slopes of Spring Mountain. The name refers to the Latin word for many, and was chosen to signify the various facets involved in creating a fine wine: from the sun, soil, and climate of a vineyard, to the team of people who guide a wine through its evolution. A breathtaking mountainous 7-acre site with steep exposures to the north, east and southeast, the soil is comprised of volcanic bedrock. Pluribus, which debuted in the 2003 vintage, is defined as a bold, rich and concentrated wine; elements of dark plum, roasted coffee, and scents of cedar are inherent throughout the vintages.

SOIL: Decomposed volcanic material. Surrounded by a conifer forest. North and East exposure.

ELEVATION: 1,137 – 1,327 feet



BOND VINEYARDS



Courtesy of BOND Estate



Maturation was slow and deliberate this season. Harvest was spread out over almost 31 days and 16 individual selections. Beginning in the upper part of the slope and proceeding down the vineyard. Fermentation was carried out, almost exclusively, in small French oak barrels, which allowed us to pick each lot at the ideal moment.

A bottle of Melbury Napa Valley Red Wine, 2012 vintage. The label features a portrait of a woman and the text 'MELBURY NAPA VALLEY RED WINE'. The bottle is dark and the label is ornate with a decorative border.

[illegible]



In a cool season there is always some trepidation about adequately ripening in a clay-dominated site. Those fears completely subsided as we watched the vineyard hasten maturity throughout the growing season until it was nearly in step with some of the earlier crus. The resulting wine is one of the most forward and charming bottlings of Melbury to date.

Ripe red fruits abound, with hints of graphite adorning the nose. The wine is extremely precocious, showing unprecedented charm on the palate. There is an almost saline quality in the mid-palate that is enveloped in silky, fine-grained tannins. Very charismatic.

[illegible]



The picking was condensed, as the warm summer and early fall weather caused the fruit to mature more quickly than is typical. The fermentations from the first grapes harvested displayed great balance and purity. This caused us to pick the remaining parts of the vineyard in order to capture the freshness and energy that has become ubiquitous of this site.

Aromas of blue fruits and brambles conjure a memory of the water that has filtered through the ancient riverbed soils that make this site. It touches ever so lightly on the palate, broad and airy, pressing firmly for only a few moments. Though there is slightly more power present than normal, the tannins are soft and delicate.

[illegible]



The fruit matured slowly and evenly and was picked without haste in the first weeks of October. Throughout this period the grapes retained great focus and acidity as complex flavors started to develop. Today the wine is more brooding than normal but carries all of the consistent hallmarks.

Beguiling aromas intermixed with tones of blue and black fruits. The 2011 expresses the attributes of coolness and minerality upon entry but on the palate the wine seems to occupy more volume than usual. The wine displays ripe but persistent tannins that gracefully transition into an appealing mineral-driven finish.

[illegible]



Good canopy vigor allowed the grapes to ripen in mottled sunlight. In late August the fruit displayed great depth of character. By the first week of September the first grapes were ready to be picked. The rockiest part of the vineyard was collected first and then harvest proceeded down the crest of this north facing knoll.

The nose carries the characteristic dark fruit and crème de cassis, and a very light hint of sage. The tell-tale yin and yang is in full display: Hedonic richness woven with cool minerality. The tannins serve as a guiding force, but are ever so fine as they persist on the finish.





BOND St. Eden 2011

Frost early in the year nearly decimated the lower slopes of the vineyard. Fortunately, the choice portions from the crown of the knoll were spared and produced fruit of amazing purity. We picked the site in small lots – over 18 distinct passes – to ensure optimal maturity.

Aromas of spice, sage and sweet anise emerge from the glass. In classic St. Eden style there is an immediate interplay between flesh-like concentration and vibrant acidity. On the finish, layers of fine-grained tannin slowly melt away leaving a pure fruit resonance. Very refined and discrete.

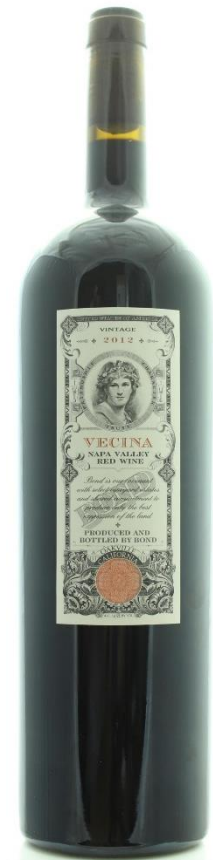


Tasting Notes



Vecina has become known - to us - as an old soul. It is never hurried or slow, but it finds its right moment to mature in any given season. Picking began in late September and concluded in early October. At harvest the grapes possessed plenty of acidity and verve, yet showed depth of fruit character and unprecedented charm.

Tasting Notes





Although Vecina came painfully close to the precipice multiple times throughout the growing season, the fruit emerged victorious! From the outset it was apparent that the wine was exceptional. What surprises us is how refined it is at this stage, compared to previous vintages.

The nose provokes the hallmarks of this cru: forest floor elements, warm terra cotta and cocoa. On the palate, the wine is extremely focused and pure. There is an intense savory quality to the wine that creates a sensation of warmth, ending gracefully in a long and voluminous finish. Finesse and power are present in equal measure.





The mid-slopes of Spring Mountain provided a beautiful, long season to ripen Cabernet Sauvignon. It was the last site to be harvested in 2014. The first pick occurred in late September and concluded in the second week of October. That late season picking was ideal with more than a dozen harvest passes being made over three weeks.

A dark glass bottle of Penrhyn's Champagne. The label is ornate, featuring a central portrait of a woman in an oval frame. Above the portrait, it says 'EXTRA DRY'. Below the portrait, it reads 'PENRHYN'S' in large letters, followed by 'CHAMPAGNE' and 'MAISON FONDÉE EN 1772'. The label is decorated with intricate scrollwork and a small circular emblem at the bottom. The bottle has a dark foil or wax seal on the neck.

[illegible]

2014 vintage & tasting notes by winemaker Cory Empting



Pluribus was the only cru that attained a greater level of ripeness in 2011 than in 2010. Perched on the mid-slopes of Spring Mountain, the vines lie above the fog, allowing for sunshine and heat summation early in the day and a reprieve from high temperatures in the afternoon. This proved to be a recipe for success in the humid conditions that caused pestilence for many other growers.

The pervasive aromas of resin and brambly fruits make up the initial impression, followed by subtler hints of cocoa, burnt embers, and wet earth. Upon entry the wine is precise and effortless. The mid-palate is dense but woven together with a strong tension. Tannins are slightly firm but soon resolve into an extremely long and complex finish.

[illegible]

2011 vintage & tasting notes by winemaker Cory Empting



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