



Recent Reviews & Accolades 2007 Vintage Sauvignon Blanc

Kate Lawson, *Detroit News*

"For the sake of full disclosure, I'll admit that years ago when first I saw Bonterra on the shelves I felt calling itself "organic" was a bit pretentious. I didn't appreciate the vintner's philosophy of organic agriculture and biodynamic farming (it's complicated but in a nutshell there are birds to eat unwanted insects and chicken and sheep on the farm to provide the fertilizer if you really want to know). So I passed it by.

That was then, this is now.

Bonterra grapes grow in California's Mendocino County on the Fetzer estate and are indeed certified organic. In fact, Bonterra is a pioneer in organic wines, they've been growing the organic grapes since 1987.

I've since tried the sauvignon blanc, new this year from Bonterra, and I believe I've found my favorite summer wine.

There's plenty of earthiness and tropical fruits in the glass then you get a crisp delight of lemon, lime and melon in the mouth. It's wonderful for sipping while sitting on the deck and it goes perfectly with grilled fish or chicken, which I'll be serving a lot more of in an effort to eat healthier.

Because Bonterra has less sulfites (preservatives) it has a shorter shelf life but I don't think that's anything I have to worry about in our household. When we see the words "drink now" we take it to heart.

Bonterra's sauvignon blanc is bottled with a screw cap (in a yeat another Earth-friendly nod to help save cork) and it retails for about \$10-\$12 depending on the market. I think that gives a whole new meaning to the "drink responsibly."

May 21, 2008

Nicholas Ponomareff, *California Grapevine*

88 Points/Highly Recommended

"Medium-light golden yellow; attractive, herbal, grassy, slightly tropical, ripe melon aroma with notes of grapefruit and kiwi; medium-full body; crisp, lemony, herbal-toned, ripe melon flavors; crisp finish; lingering aftertaste.

Glenn Frederiksen, *High Desert Wine Explorers*

88 Points

"An easily accessible style, sporting plenty of gooseberry, passion fruit, honeydew, grass, pungent herbs, and mild chili pepper. Soft in the mouth."

May 9, 2008

Michael Franz, *WineReviewOnline.com*

87 Points

"This wine offers yet another pleasant indication that California has cleaned up its act with Sauvignon Blanc, spurning the lamentable practices that resulted in oaky, lactic Sauvignons that didn't taste Sauvignon or measure up to the Chardonnay they mimicked. This bottling shows very fresh fruit recalling grapefruit and white melon, with just a little of the dried herb character that marks nicely ripened Sauvignons. Straddling the line between light and medium body, this will work well with light fare like pasta with clam sauce, but also measure up to moderately ripe fare like fin fish or more delicate preparations of chicken."

May 28, 2008

Mary Ann Bovio Worobiec

Wine Spectator Magazine

86 Points: Very Good, a wine with special qualities

"Lemon-lime flavors are ripe and tasty, showing good intensity and focus, with herb, melon and spice highlights. There's a refreshing acidity running through this. Drink now."

November 30, 2008



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Steve Heimoff, *Wine Enthusiast Magazine*

85 Points/Good Value

"Good price for a dry, crisp wine of this quality. Shows zesty gooseberry, citrus, green apple and honeysuckle flavors and a brisk, clean mouthfeel."

November 1, 2008

Arturo Ciompi, *Durham Independent*

4 Stars/Extremely Good

"A honeydew, citrus and guava basketful. Lip smacking, double-edged refreshment with lingering, engulfing energy."

July 9, 2008

Braiden Rex-Johnson, *Seattle Times*

Outstanding Organic Wine

"This New World-style dazzler practically jumps out of the bottle with aromas of grapefruit and fresh-cut grass, then evolves into a crisp mouthful of citrus and melon that finishes long, yet refreshing. Made with organic grapes."

June 28, 2008

Swirl Girl, *SitsGirlsRecipes.com*

"Swirl Girl's Pearl for today: I just love this wine. It is the Bonterra Vineyards Sauvignon Blanc. Retail for about \$13 in your local grocer or wine store. It is 100% Organic which means it is made from grapes that are farmed using sustainable farming techniques without the use of herbicides, pesticides, or fungicides. It has wonderful citrus and tropical aromas and flavors that remind me of tropical fruits. Goes great with pastas, soups, seafood of all types — Or just in the glass by itself as an afternoon Swirler!! I don't know about you, but if I can do something good for the environment while I am enjoying something delicious and refreshing.....I get double points for the day."

July 12, 2008

Mary Ross, *Arlington Heights Daily Herald*

Ross' Choice

"California sunshine in a bottle! With none of the bell pepper sharpness of cooler climate Sauvignon Blanc, and no oak, this medium-bodied wine is a mouthful of pure refreshment, with juicy grapefruit and guava flavors, delicately enhanced with this grape's characteristic fresh herb accents. Serve as a rich cocktail and to complement lighter meals, especially salads, seafood, poultry and vegetarian dishes involving tropical fruit salsa or barbecue sauce."

July 9, 2008

Karen/Linzi, *LocalPairings.com*

"The fruit for this wine comes from Lake County and Mendocino County. Fresh flavors of tropical fruit, lemon and even a hint of kiwi make for a well-rounded and easy drinking Sauvignon Blanc. We also love the fact that Bonterra sources its wines from organic vineyards."

October 5, 2008

Derek LaValle, *The Hill*

"Bonterra has a unique and intimate connection with Capitol Hill. The vineyard purchases grapes from Congressional Wine Caucus Chairman Rep. Mike Thompson's (D-Calif.) Adobe Creek vineyard in Lake County to make its blended Sauvignon Blanc. "From biodynamic farming to carbon-neutral wineries, the wine community has consistently been ahead of the curve when it comes to protecting our environment," says Thompson.

There is a saying that some wines are made in the vineyard and some are made in the winery. Due to Thompson's considerable grape-growing prowess, this wine is an expression of the former process. The 2007 Bonterra Sauvignon Blanc (\$13, made with organically grown grapes) offers layers of grapefruit and melon flavors under aromas of lemongrass and kiwi. It finishes clean, refreshing and pure."

December 17, 2008



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Marlene Rossman, Chef

“Delicious flavors of citrus and melon, which pairs refreshingly with the creaminess of the cheese [in this Liguira-inspired Double-Crusted Foccacia.”

January, 2009

TR Hughes, Guide To Life For Women

“Bonterra Vineyards Organic Sauvignon Blanc has a slight clean grassiness coupled with lemon, lime, and a touch of melon undertones. It is complex, yet not overpowering. It has a good body, promoting it's fresh, crisp finish. Not sweet, a little dry and goes well with lighter and even robust foods. It averages about \$12 a bottle and can be found at most wine shops. Do Enjoy!”

January 27, 2009

Medals

Best of Class

Gold Medal

Los Angeles International Organic
Wine & Spirits Competition

Best of Class

Gold Medal

Los Angeles International Organic
Wine & Spirits Competition

Silver Medals

International Green Wine Competition

San Francisco International Wine Competition

Los Angeles International
Wine & Spirits Competition

Indy International Wine Competition