



Bonterra[®]

ORGANIC VINEYARDS



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At Bonterra, we grow wine organically and sustainably, treating the land with deep respect. We plant native flowers around our grapes to attract beneficial bugs, and welcome songbirds and chickens into our vineyards to eat up pests. We even employ sheep to mow between the vines. In our vineyards, every living thing is connected and we all work together to create pure, flavorful wine.

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2015 CHARDONNAY

Mendocino County
Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER ROBERT BLUE

Our organic fruit from Mendocino county offer the characteristic flavors of green apples, pears, and citrus to our chardonnay. We ferment 70% of the juice in a combination of French and American oak, which is allowed to undergo malolactic fermentation to create a rich, creamy wine with just a touch of new oak spice. The remaining 30% is fermented in stainless steel to preserve the crisp fresh fruit flavors. We age most of the wine using previously-used or neutral oak in order for these fresh fruit characteristics to shine through. New oak was used for just 16% of the wine to give this chardonnay a nice vanilla note.

An initial impression of rich, buttery cream quickly turns to aromas of honey and lightly toasted almonds, followed by tropical aromas of pineapple, citrusy lemon and crème brulee. The wine is refreshing on the palate, with a minerality that is both bright and clean, drawing you into a vibrant tartness and lemon zest that is absolutely, positively Bonterra Chardonnay, vintage after vintage.

ROBERT BLUE, WINEMAKER

BY THE NUMBERS:

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TOTAL ACIDITY: 0.55 GRAMS/100ML	pH: 3.44
RESIDUAL SUGAR: 0.43 GRAMS/100ML	ALCOHOL: 13.5%

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