



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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2011 PINOT NOIR

Mendocino County
Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER ROBERT BLUE

Sourced from Mendocino County appellation, this cool coastal region has a longer growing season, thus creating a bright, fruit forward Pinot Noir. After harvest, the fruit was gently de-stemmed and moved to small open-top fermenters for a three-day cold soak. It was then inoculated with select yeast strains for fermentation. The cap was punched down 2-3 times daily to reach the desired color and level of phenols. After a gentle pressing in a basket press, the wine was settled and transferred to French oak barrels where it underwent malolactic fermentation. The wine was aged in French oak for nine months and then fined with organic egg whites prior to bottling.

This Pinot Noir has aromas of strawberry, raspberry and cola accented with hints of oak spice and vanilla. In the mouth, this wine is rich with nice soft tannins and flavors of berries, vanilla and spice that fade into a lovely long finish.

R. Blue ROBERT BLUE, WINEMAKER

BY THE NUMBERS:

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TOTAL ACIDITY: 0.57 GRAMS/100ML	pH: 3.5
RESIDUAL SUGAR: 0.5 GRAMS/100ML	ALCOHOL: 13.5%

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