



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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2013 VIOGNIER

Mendocino County | Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER ROBERT BLUE

The Mediterranean climate we enjoy on the North Coast, combined with careful selection of the right rootstocks (101-14, 5C, 110R) and particularly the aromatic Viognier Clone 642 that does well in the gravelly, loamy soils of the region, brings us exceptional Viognier fruit even in challenging growing seasons.

Following an established Bonterra custom, we've layered a little Muscat into the blend, adding to the exciting aroma of this wine. We followed our usual style of fermenting in both stainless (65%) and barrel (35%), with no malolactic fermentation. The wine is in oak for 6 months to gain a note of vanilla. Increasing use of stainless and cold fermentation provides even fresher and decidedly forward fruit that leaps from the glass. Aromas of peaches and cream, citrus blossom and apricot greet you at the first introduction. Fruit flavors of apricot and peach are accented with spice. The wine is crisp and rich with beautiful elegance and a very long finish.

ROBERT BLUE, WINEMAKER

BY THE NUMBERS:

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TOTAL ACIDITY: 0.65 GRAMS/100ML	pH: 3.22
RESIDUAL SUGAR: 0.54 GRAMS/100ML	ALCOHOL: 14.0%

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