



# Bonterra®

ORGANIC VINEYARDS



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.

## 2016 VIIGNIER

Mendocino County  
Crafted From Certified Organically Grown Grapes

### NOTES FROM WINEMAKER JEFF CICHOCKI

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 in 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 (70%) and barrel (30%), 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 ever 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.

 JEFF CICHOCKI, WINEMAKER

### BY THE NUMBERS:

TOTAL ACIDITY: 5.30 GRAMS/L pH: 3.47

RESIDUAL SUGAR: 4.60 GRAMS/L ALCOHOL: 14.8%

