





MERLOT MENDOCING COUNTY CALIFORNIA MADE WITH ORGANIC GRAFES 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.

2014 MERLOT

Mendocino County Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER ROBERT BLUE

Merlot is one of our most distinctive expressions, thanks to the nuances that vintner Dave Koball has discovered in our vineyards. For our 2013 Merlot the lots were fermented separately and underwent full malolactic fermentation before being combined to create the final blend. The heritage of Bordeaux can be experienced in this blend, with added touches of Petite Sirah, Syrah, and Carignane. The wine was aged for seven months using a combination of French and American oak of which 45% was new.

The resulting wine has aromas of black plums, dark cherries and a touch of oak with flavors of plums, dark berries, toasty oak and vanilla spice. In the mouth, this wine has an elegant and restrained style with nice structure and balance, soft tannins and a long finish.



BY THE NUMBERS:

TOTAL ACIDITY: 0.57 GRAMS/100ML RESIDUAL SUGAR: .21 GRAMS/100ML **pH:** 3.61 **ALCOHOL:** 14.5%

