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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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## 2016 MERLOT

California

Made with Organic Grapes

### NOTES FROM WINEMAKER JEFF CICHOCKI

Merlot is one of our most distinctive expressions, thanks to the nuances that we've discovered in our vineyards. For our 2016 Merlot, the lots were fermented separately and underwent full malolactic fermentation before being combined to create the final blend. Additional complexity comes from the small additions of Petite Sirah and Malbec. The wine was aged for twelve months using a combination of French and American oak of which 45% was new.

The resulting wine has aromas of blackcurrant, black cherries and a touch of wood smoke 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.

A handwritten signature in black ink, reading 'Jeff Cichocki'.

JEFF CICHOCKI, WINEMAKER

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TOTAL ACIDITY: 0.55 GRAMS/100ML

pH: 3.71

RESIDUAL SUGAR: 0.20 GRAMS/100ML

ALCOHOL: 13.6%

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