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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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## 2017 CABERNET SAUVIGNON

California

Made with Organic Grapes

### NOTES FROM WINEMAKER JEFF CICHOCKI

Cabernet Sauvignon is known for creating wines of amazing density and complexity with both concentrated and nuanced flavors. In making Bonterra Cabernet Sauvignon, I like to add to these layers of flavor by blending in small amounts of other red varieties to add color, texture, and a bit of spice. Varieties and vineyard lots are kept separate until the best lots are blended together to create the final wine.

This Cabernet offers aromas of bright cherry, currant, and raspberry with notes of toasted oak and vanilla. In the glass, you will find flavors of cherry and currant and a lingering and thoughtful finish. Good structure, a moderate weight, polished tannins and a balanced acidity promise an ever more pleasing wine to come.

A stylized, handwritten signature of Jeff Cichocki in black ink.

JEFF CICHOCKI, WINEMAKER

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TOTAL ACIDITY: 0.65 GRAMS/100ML

pH: 3.76

RESIDUAL SUGAR: 0.20 GRAMS/100ML

ALCOHOL: 13.9%

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