



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.

2017 MERLOT

Mendocino County | Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

Merlot is one of our most distinctive expressions, thanks to the nuances we've discovered in our estate vineyards and premier organic sites throughout California—predominantly warmer, inland vineyards in Mendocino County, balanced by fruit from San Luis Obispo County in the Central Coast. The 2017 vintage brought welcome rains to the state, following a five-year drought, filling reservoirs and replenishing soils. A relatively moderate growing season was punctuated by heat spells in August and September; temperatures cooled in mid-September, allowing our Merlot grapes to gradually ripen to their signature richness and depth.

WINEMAKING NOTES

Following harvest, the Merlot fruit was destemmed and pressed, before a warm fermentation in stainless steel tanks. Individual lots were fermented separately, allowing each to express its character before blending, followed by malolactic fermentation to soften the mouthfeel. Married with a touch of Zinfandel and Petite Sirah for added complexity, this Merlot aged 18 months in a mix of new and neutral, predominantly French, oak barrels.

TASTING NOTES

A brilliant, deep bergamot red hue hints at the rich layers of complexity in the glass. A thread of succulent strawberry and raspberry is laced over deep notes of licorice, dried herbs and white chocolate. A medium-bodied, elegant wine with impressive structure, luxurious tannins and a lingering finish.

A stylized, handwritten signature in black ink, which appears to read 'Jeff Cichocki'.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.64 GRAMS/100ML

pH: 3.63

RESIDUAL SUGAR: 0.12 GRAMS/100ML

ALCOHOL: 14.1%

