



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 SAUVIGNON BLANC

Lake, Mendocino and Sonoma Counties
Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER JEFF CICHOCKI

Our Sauvignon Blanc celebrates the fresh lively spirit of organic viticulture and the crafting of this wine truly begins in the vineyards. This fruit comes from exceptional organic growers who share our philosophy and care deeply about the land they farm. For this vintage, we blended fruit from distinctive, yet complementary, growing regions in Lake, Mendocino and Sonoma counties. We picked fruit at a variety of sugar levels and pressed the fruit as whole clusters to create a complex layering of flavors, then cold-fermented in stainless steel to preserve the wine's crisp fruit aromas.

There is no mistaking the New World style of this wine. Intense aromas of grapefruit, citrus, kiwi and fresh-cut grass greet the nose. As you drink, the crisp acidity gives the wine a fresh vibrancy enhanced by flavors of grapefruit, lime zest and sweet meadow grass. Our Sauvignon Blanc closes with flavors of melon and a pleasing tart finish.

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

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.59 GRAMS/100ML

pH: 3.30

RESIDUAL SUGAR: 0.30 GRAMS/100ML

ALCOHOL: 13%

