



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 VIOGNIER

Mendocino County

Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER JEFF CICHOCKI

The aromatic Viognier thrives in the gravelly, loamy soils of Mendocino County. This clone, paired with carefully selected rootstocks, fully matures during the region's warm, sunny days, which are tempered by cool nights. The result is a Viognier with characteristic aromatic intensity that shines against a backdrop of mouthwatering acidity.

In the winery, Viognier grapes are destemmed and pressed as whole clusters before fermentation in stainless steel at cool temperatures, which encourages freshness and the decidedly forward fruit aromas that leap from the glass. The wine then spends up to six months in mostly French oak with periodic lees stirring to enhance softness and to build subtle palate texture. To preserve the wine's hallmark vibrancy, our Viognier does not go through malolactic fermentation.

On the nose, engaging aromas of stone fruits mingle with subtle notes of spice and citrus blossoms. The palate brings a harmonious medley of apricot, melon and grapefruit tones, and the structure of the wine coalesces around a juicy mid-palate. At once crisp and rich, the 2017 Viognier pairs its signature elegance with a finish that is both balanced and lingering.

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

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.51 GRAMS/100ML

pH: 3.45

RESIDUAL SUGAR: 0.20 GRAMS/100ML

ALCOHOL: 14.8%

