



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 ZINFANDEL

Mendocino County

Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER JEFF CICHOCKI

Organic Zinfandel fruit from Mendocino reflects the grape's storied heritage in the region, where it was first planted by Italian immigrants who crafted expressive if rustic wines here. Our take on Zinfandel is refined and generously fruited, while undeniably Mendocino in character.

The 2017 vintage brought welcome winter and spring rains to Mendocino, which segued beautifully into a growing season with daytime highs and cold nights, giving Zinfandel grapes ample time to develop complex layers of flavor on the vine.

Taking a minimalist approach in the cellar, we didn't intervene much, allowing the organic Zinfandel fruit to express its signature depth and richness. We blended a touch of Petite Sirah into the wine, for a little extra perfume, color and complexity in the glass. Our 2017 Zinfandel opens with black raspberry and cherry fruit, and notions of pepper and minerals on the nose. A decadent palate of briery fruit, vanilla, brown spice and toasty oak is framed by polished tannins and a rich, lingering finish.

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

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.55 GRAMS/100ML

pH: 3.78

RESIDUAL SUGAR: 0.2 GRAMS/100ML

ALCOHOL: 14.8%

