

Bonterra

ORGANIC VINEYARDS

Organically farmed and masterfully made, the Bonterra Organic Vineyards collection epitomizes wines that are perfectly in tune with nature. A celebration of the vitality derived from organic cultivation, the portfolio features wines coaxed from the earth by careful farming practices carried out on a dynamic network of estate and partner farms throughout California. Long before organic produce filled the shelves of neighborhood groceries, the dedicated team at Bonterra was committed to organic and Biodynamic farming because they passionately believe that farms teeming with biodiversity—encompassing vines, insects and wildlife, and healthy soils—yield organic grapes leading to better wines.



2018 CABERNET SAUVIGNON

California | Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

This Cabernet Sauvignon is a mélange of vineyards throughout California, some with 50-year-old vines. The majority of the fruit hails from Mendocino County, including our three organically farmed estate sites, with a portion blended from Paso Robles and other celebrated Cabernet regions. Moderate spring and summer temperatures—save a few heat spikes—set the stage for an exceptional vintage in 2018.

WINEMAKING NOTES

Our Cabernet Sauvignon grapes were crushed before a warm fermentation in stainless steel tanks. Varieties and vineyard lots were fermented separately to allow their signature characteristics to emerge before blending. The wine underwent malolactic fermentation to soften the mouthfeel and was aged without the lees for 12 months on 100 percent French oak with a medium toast level; forty percent of the barrels were new.

TASTING NOTES

Petite Sirah, Merlot and Syrah add a touch of color, texture and spice to this Cabernet Sauvignon-focused blend. A brilliant dark ruby hue hints at the wine's powerful aromas and flavors of blueberry, blackcurrant and plum, layered over rich notes of leather, tobacco and graphite. This well-structured, medium-bodied Cabernet delivers elegant tannins, pleasing acidity and a lingering finish.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.57 GRAMS/100ML

pH: 3.70

RESIDUAL SUGAR: 0.02 GRAMS/100ML

ALCOHOL: 13.8%

