

Organically farmed and masterfully made, Bonterra Organic Vineyards wines are crafted to be perfectly in tune with nature. A celebration of the vitality derived from organic cultivation, our wines reflect 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, our dedicated team was committed to organic and Biodynamic farming because we passionately believe that farms teeming with biodiversity—encompassing vines, insects and wildlife, and healthy soils—yield better wines.



2018 EQUINOX RED

California | Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

A nod to the sun's twice-yearly journey across the celestial equator—which gives us a day and night of equal length, or an equinox, each fall and spring—Equinox Red honors the many ways nature demonstrates balance. The majority of the fruit for this wine was selected from Mendocino County vineyards, including our organically farmed estate sites, with the balance sourced from Paso Robles. Moderate spring and summer temperatures—save a few heat spikes—set the stage for an exceptional vintage in 2018.

WINEMAKING NOTES

The fruit for this blend was destemmed and pressed before a warm fermentation in stainless steel tanks. The varieties, including Petite Sirah, Merlot, Cabernet Sauvignon and Zinfandel, were fermented separately to allow their signature characteristics to emerge before blending. The wine underwent malolactic fermentation to soften the mouthfeel and was aged for 18 months in a mix of French and American oak barrels, 15 percent of which were new.

TASTING NOTES

Leading with Petite Sirah and Merlot, Equinox Red delivers a rich palate of blueberry, fig and plum, underscored by a subtle backdrop of fragrant violet. Full-bodied, with a generous mid-palate, this red-blend has structured tannins, framed by oaky notes of spice and toast.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.57 GRAMS/100ML

pH: 3.71

RESIDUAL SUGAR: 0.20 GRAMS/100ML

ALCOHOL: 14.2%

