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 MERLOT

California Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

This rich and flavorful Merlot blends vineyards in Mendocino County, including our organically farmed estate sites, with the balance sourced from Paso Robles and Lake County. 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 Merlot was destemmed and pressed before a warm fermentation in stainless steel tanks. The wine underwent malolactic fermentation to soften the mouthfeel and was aged for 18 months in a mix of French and American oak barrels, nearly half of which were new.

TASTING NOTES

A brilliant crimson hue in the glass hints at this Merlot's generous palate of rich, ripe red fruit. Notes of strawberry and pomegranate are framed by a subtle suggestion of dried herbs. This medium-bodied wine has an elegant tannin structure and a velvety finish.

JEFF CICHOCKI, WINEMAKER



TOTAL ACIDITY: 0.54 GRAMS/100ML RESIDUAL SUGAR: 0.20 GRAMS/100ML pH: 3.69 ALCOHOL: 13.9%