



PERFECTLY PORTIONED AND PORTABLE, BONTERRA SAUVIGNON BLANC IS NOW AVAILABLE IN 250ML CANS.

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.



2018 SAUVIGNON BLANC

California

Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER JEFF CICHOCKI

Our Sauvignon Blanc celebrates the fresh lively spirit of organic viticulture, and the crafting of this wine truly begins in the vineyards. For this vintage, we blended fruit from three distinctive yet complementary growing regions in Mendocino, Lake and Sonoma counties.

There is no mistaking the New World style of this wine. Intense aromas of citrus, grapefruit and fresh cut grass greet the nose. As you drink, the crisp acidity makes this wine particularly refreshing.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.57 GRAMS/100ML

pH: 3.31

RESIDUAL SUGAR: 0.25 GRAMS/100ML

ALCOHOL: 13.3%

