

Bonterra[®]

ORGANIC VINEYARDS



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 VIOGNIER

Mendocino County | Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

The fragrant Viognier grape thrives in Mendocino County's gravelly, loamy soils. Paired with carefully selected rootstocks, Viognier matures to its signature aromatic intensity and mouthwatering acidity during the region's warm, sunny days, which are tempered by crisp, cool nights. We selected our Viognier from warmer organic sites throughout inner Mendocino, balanced by a portion of fruit from San Luis Obispo County in the Central Coast. Moderate spring and summer temperatures—save a few heat spikes—set the stage for an exceptional vintage in 2018. Our Viognier fruit matured slowly and evenly in the sun, while cool evenings preserved the grapes' fresh acidity. Ideal conditions during harvest rounded out a spectacular vintage.

WINEMAKING NOTES

Following harvest, our Viognier grapes were destemmed and pressed as whole clusters before a cool fermentation in a combination of stainless steel tanks and oak barrels. To preserve the wine's hallmark vibrancy, our Viognier did not undergo malolactic fermentation. A portion of the blend was aged in predominantly neutral American oak for four months, with periodic lees stirring to enhance softness and build nuanced texture.

TASTING NOTES

A brilliant yellow hue heralds engaging aromas of stone fruit, spice and orange blossom in the glass. On the palate, a harmonious medley of apricot, juicy mango and honeysuckle coalesce around a viscous mid-palate. At once crisp and rich, the 2018 Viognier is an elegant, balanced wine with uplifting acidity and a lingering finish.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.54 GRAMS/100ML

pH: 3.50

RESIDUAL SUGAR: 0.20 GRAMS/100ML

ALCOHOL: 14.8%

