



PERFECTLY PORTIONED AND PORTABLE, BONTERRA YOUNG RED 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 YOUNG RED

Mendocino County
Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER JEFF CICHOCKI

Our Young Red celebrates the ruby-hued hard press from Bonterra's highly acclaimed Rosé program—with a touch a Malbec for added character. Aromas of red roses, fresh fig, red berries and orange peel give way to a lively palate of raspberries, watermelon rind and pomegranate.

This wine was barrel-fermented, then racked and aged in stainless steel to preserve its fresh style. Young Red's bright acidity and light profile make it ideally served chilled.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.59 GRAMS/100ML pH: 3.66
RESIDUAL SUGAR: 0.02 GRAMS/100ML ALCOHOL: 13.4%

