



Organically farmed and masterfully made, Bonterra Organic Vineyards wines are crafted to be perfectly in tune with nature. A celebration of farm-fresh flavors, 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.

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2019 SAUVIGNON BLANC

California

Crafted From Certified Organically Grown Grapes

VINEYARD NOTES

The 2019 vintage of our Sauvignon Blanc reflects a blend of organically-farmed fruit from across Mendocino, Lake, San Luis Obispo and Sonoma counties. The result is a nuanced wine that balances ripe fruit with an elegant profile. This vintage was characterized by a cooler growing season, punctuated by the occasional rain shower, which allowed the grapes to mature slowly and develop an exceptional range of flavors that shine in the glass.

WINEMAKING NOTES

We pressed our Sauvignon Blanc grapes before a cool fermentation in stainless steel. Once complete, the wine spent six months aging in stainless steel, avoiding any oak contact to preserve the classic vibrancy characteristic of Sauvignon Blanc.

TASTING NOTES

This exquisitely crafted Sauvignon Blanc displays a brilliant straw yellow hue, with a hint of green reflected in the glass. Expressive aromas of kumquat, white peach and cherimoya unfurl on the nose, giving way to bright melon and citrus underscored by a subtle hint of fresh sweet grass. This lively, pure Sauvignon Blanc features plenty of vibrant, clean acidity and a lengthy finish

A stylized, handwritten signature in black ink, which appears to read 'Jeff Cichocki'.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.70 GRAMS/100ML

pH: 3.17

RESIDUAL SUGAR: 0.20 GRAMS/100ML

ALCOHOL: 13.2%

