

Bonterra

ORGANIC VINEYARDS

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.



2020 EQUINOX RED

California | Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

A nod to the sun's twice-yearly journey across the celestial equator—which gives us a day and night of equal length, or an equinox, each fall and spring—Equinox Red honors the many ways nature demonstrates balance. The fruit for this wine was sourced from organic vineyards throughout California, including Paso Robles, Mendocino and Lodi regions. Some of our organically farmed estate sites are represented in the blend. The 2020 vintage was a truly exceptional vintage in these regions, with ideal conditions to allow slow, even development of both flavor and color.

WINEMAKING NOTES

Harvested in mid-October, the fruit for this blend was destemmed and gently crushed before a long, slow fermentation in stainless steel tanks that extracted the beautiful dark cherry color and purple hues in the wine. Merlot and Petite Sirah fermented separately to allow their signature characteristics to emerge before blending. The wine aged for six months in a mix of new and neutral French oak barrels.

TASTING NOTES

Merlot and Petite Sirah merge in a terrific combination of red and black fruit flavors wrapped in richness, power and plush, ripe tannins. Sweet, ripe plums, black currant and licorice fill the mouth and wash over the mid-palate with mouthwatering richness and a touch of grip. Hints of dried herbs and lightly toasted oak lend extra layers of intrigue and complexity in the nose and on the palate. Equinox Red will age gracefully for an additional five years.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.55 GRAMS/100ML

pH: 3.78

RESIDUAL SUGAR: 0.40 GRAMS/100ML

ALCOHOL: 14.6%

