

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.



2021 SAUVIGNON BLANC

California

Crafted From Certified Organically Grown Grapes

VINEYARD NOTES

Winemaker Jeff Cihocki blends organically grown Sauvignon Blanc grapes from throughout California including several of our estate vineyards. The 2021 vintage was beautiful long and even, ensuring wonderful full flavor and ripeness to the grapes at harvest.

WINEMAKING NOTES

Right off the vine, Sauvignon Blanc grapes express fresh, zesty aromatics and flavors that belong in the glass. In the winery, our goal is to preserve all those intoxicating citrus and tropical aromas and flavors. The grapes are destemmed, crushed, and pressed before they start primary fermentation in stainless steel tanks. After fermentation, the wine simply rests in neutral stainless tanks and is bottled after two months to capture all its energy and freshness.

TASTING NOTES

There's no mistaking the New World style of this Sauvignon Blanc. Classically crisp and vibrant, the wine is boldly forward with citrus and passionfruit aromas and driven by juicy citrus and grapefruit flavor. Layers of exotic fruits come through next with kumquat, pineapple, and mango notes. Hints of lime zest dances across the palate towards a lively, mouthwatering finish. Sauvignon Blanc is the wine to grab and drink upon release for a bright, refreshing sip as dinner comes together or with any first course. palate, culminating in a mouthwatering finish.

 JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.60 GRAMS/100ML

pH: 3.31

RESIDUAL SUGAR: 0.30 GRAMS/100ML

ALCOHOL: 13.0%

