

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 DRY MUSCAT

Blue Heron Vineyard | Mendocino County Crafted from Biodynamically® Grown Grapes

VINEYARD NOTES

Cradled between the shore of the upper Russian River and a blue heron nesting site, Blue Heron Ranch epitomizes the biodynamic ethos, combining nature preserves, free-roaming wildlife and holistic farming practices. The vineyard's location along a fertile riverbank on the floor of the Sanel Valley couples a temperate climate with ancient gravelly loam soils, yielding fragrant Muscat Canelli fruit.

WINEMAKING NOTES

Following harvest, our biodynamically farmed Muscat grapes were gently pressed before a slow, cool fermentation in stainless steel tanks. To preserve the fresh, aromatic character of the fruit, the wine did not undergo malolactic fermentation, nor did it come in contact with oak. The result is a dry Muscat with bright acidity.

TASTING NOTES

A single-vineyard expression of our biodynamically farmed estate vineyard, this lean and lively wine delivers notes of juicy mango, stone fruit and fragrant lychee. A subtle thread of honeysuckle blossom segues to a crisp, dry finish.



Hellin:

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.56 g/100mL
RESIDUAL SUGAR: 0.0 g/100mL

TOTAL CASE PRODUCTION: 220 cases

PH: 3.47

ALCOHOL: 13.5%

EVERYTHING IN BALANCE. DRINK RESPONSIBLY. ©2019 BONTERRA VINEYARDS, MENDOCINO COUNTY, CALIFORNIA USA



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