



Bonterra®

ORGANIC VINEYARDS



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.

2011 RIESLING

Lake and Mendocino Counties

Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER ROBERT BLUE

We are pleased to be able to offer consumers the opportunity to experience the character that our organic grapes can bring to a great Riesling. When Jeff Chichocki, Bonterra's Winemaker, and I decided to create a Riesling for Bonterra, it reminded me of an anecdote I had heard about a winemaker from Alsace, a region known for its Rieslings. When asked about why they chose a particular style for his wine, the response was "the wine will be what it will be." We knew the wine would tell us what style would best express the character of our organic grapes. So Jeff and I looked at different styles of Riesling from all over the world and narrowed it down to four styles that really stood out and that we thought would work well with our Bonterra philosophy. We then let the wine tell us "what it wanted to be." We think we got it right, and hope you do, too! The wine has aromas of white owers, apple, pear, peach, honey and clove with an underlying minerality and classic Riesling spice. In the mouth, it is a balance of crisp acidity and subtle sweetness with a long rich finish.

ROBERT BLUE, WINEMAKER

BY THE NUMBERS:

TOTAL ACIDITY: 7 GRAMS/100ML

pH: 3.13

RESIDUAL SUGAR: 12.60 GRAMS/100ML

ALCOHOL: 12.2%

