

# Bonterra

ORGANIC VINEYARDS

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.



## 2018 PINOT NOIR

Mendocino County

Crafted From Certified Organically Grown Grapes

### VINEYARD NOTES

The fruit for our Pinot Noir is sourced from some of the most esteemed organically farmed vineyards in Mendocino and Sonoma counties, including our own McNab Ranch and Butler Ranch. The 2018 vintage was an excellent one. Spring and summer saw moderate temperatures with a few heat spikes—ideal for growing nuanced Pinot Noir fruit with pure varietal character.

### WINEMAKING NOTES

Following harvest, the fruit was gently pressed and fermented at warm temperatures in stainless steel tanks, and underwent malolactic fermentation to soften the mouthfeel. This Pinot aged for 11 months in a mixture of new and neutral oak barrels, 85 percent French and 15 percent American oak, with a medium toast level.

### TASTING NOTES

The 2018 Pinot Noir is breathtaking. This brilliant red-hued wine opens with heady aromas of strawberry, ripe cherry and sweet-tart pomegranate. The palate bursts with bright red fruit, fresh violet and subtle spice, layered over a thread of toast, courtesy of oak aging. There is a wonderful harmony between the wine's velvet-like tannins and vibrant acidity, supported by a long, generous finish.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.60 GRAMS/100ML

pH: 3.62

RESIDUAL SUGAR: 0.20 GRAMS/100ML

ALCOHOL: 13.8%

