



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.

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2019 CHARDONNAY

California

Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

This lively Chardonnay reflects a mix of organic vineyards from California's cool- and warm-climate regions. Nearly half of the blend hails from Mendocino County, including fruit from two of our estate vineyards, Blue Heron Ranch and McNab Ranch. The 2019 vintage brought cooler temperatures, punctuated by the occasional rain shower, allowing the fruit to mature slowly and develop the hallmark vibrancy that characterizes our organically farmed Chardonnay.

WINEMAKING NOTES

Following harvest in September and October, seventy percent of the grapes were fermented in a combination of French and American oak barrels, with the balance fermented in stainless steel to retain the naturally crisp, fresh varietal character of the Chardonnay fruit. The oak-fermented lots underwent malolactic fermentation to create a rich, creamy texture on the palate. The wine aged for six months, with a portion in stainless steel and the balance in a combination of new and neutral French and American oak barrels. The final blend strikes an ideal balance between bright fruit flavors and a hint of vanilla spice on the palate.

TASTING NOTES

A brilliant, straw-colored hue hints at the radiant character of this organically farmed Chardonnay. On the nose, fruit aromas of red apple and pear are interlaced with a luscious bouquet of nutmeg and flower blossom. The rich and creamy palate is framed by a backbone of clean minerality and uplifted acidity. Vibrant lemon zest is underscored by subtle notes of toasted oak and crème brulee on the finish.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.58 GRAMS/100ML

pH: 3.37

RESIDUAL SUGAR: 0.02 GRAMS/100ML

ALCOHOL: 13.7%

