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.



2019 MERLOT

California Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

This rich and flavorful Merlot blends vineyards in Mendocino County, including our organically farmed estate sites, with organic vineyards in the Central Coast and Lake County. The 2019 vintage was characterized by a cooler growing season, punctuated by the occasional rain shower, which allowed the grapes to mature slowly and develop greater depth of flavor.

WINEMAKING NOTES

Following harvest throughout October and into early November, the fruit for this Merlot was destemmed and pressed before a warm fermentation in stainless steel tanks. The wine underwent malolactic fermentation to soften the mouthfeel and rested 12 months before bottling, with a portion of that time spent aging on a mix of new and neutral French and American oak.

TASTING NOTES

A dazzling deep mahogany red with a glint of purple, this Merlot's lovely hue sets the stage for a generous palate of rich, ripe fruit. Aromas of blueberry and plum leap from the glass, layered over a subtle thread of graphite, pencil shaving and a suggestion of dried herbs. This medium-bodied wine has an elegant tannin structure and a long, velvety-smooth finish.

JEFF CICHOCKI, WINEMAKER



TOTAL ACIDITY: 0.58 GRAMS/100ML **RESIDUAL SUGAR:** 0.36 GRAMS/100ML

pH: 3.71 **ALCOHOL:** 14.2%

