

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 PINOT NOIR

Mendocino County
Crafted From Certified Organically Grown Grapes

VINEYARD NOTES

The vast majority of the fruit in our Pinot Noir is sourced from organically farmed vineyards in Mendocino County, including estate sites McNab Ranch and Butler Ranch. 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

The organic Pinot Noir fruit was gently pressed before a warm fermentation in stainless steel tanks. The wine underwent malolactic fermentation to soften the mouthfeel and was aged for 12 months in a mix of French and American oak barrels, 35% of which were new, with a medium to medium-plus toast level.

TASTING NOTES

This elegant Pinot Noir opens with bright fruit aromas of cherry and pomegranate, framed by earthy undertones of Earl Grey tea, mushroom and white pepper. Light-bodied and refined, the palate balances subtle tannins with vibrant acidity, accented by a long, generous finish.

MCCimi JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.54 GRAMS/100ML

RESIDUAL SUGAR: 0.38 GRAMS/100ML

pH: 3.65

ALCOHOL: 13.8%

