

Bonterra

ORGANIC VINEYARDS

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.



2020 PINOT NOIR

Mendocino County

Crafted From Certified Organically Grown Grapes

VINEYARD NOTES

The vast majority of the fruit for our Pinot Noir comes from organically farmed vineyards in Mendocino County, including estate sites McNab Ranch and Butler Ranch. The 2020 vintage was a truly exceptional vintage in Mendocino, with ideal conditions to allow slow, even development of both flavor and color.

WINEMAKING NOTES

Pinot Noir is handled delicately from start to finish, mostly hand-picked and gently crushed before a slow fermentation in open-top tanks for 10-14 days. The cap is gently punched down to integrate the skins into the fermenting juice to extract the wine's delicate flavor and brilliant light mahogany red color. After fermentation, the wine aged in 30% new French oak barrels before bottling.

TASTING NOTES

The 2020 Pinot Noir exudes classic notes of tea, earthy mushroom and hints of white pepper along with bright cherry and pomegranate fruit flavors wrapped in a bright, mouthwatering finish. The wine is light-bodied and plush with balanced acidity and soft tannins that will mellow and age nicely for three to five years after release.

 JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.56 GRAMS/100ML

pH: 3.67

RESIDUAL SUGAR: 0.43 GRAMS/100ML

ALCOHOL: 13.2%

