



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.

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## 2020 SAUVIGNON BLANC

California

Crafted From Certified Organically Grown Grapes

### VINEYARD NOTES

The 2020 vintage of our Sauvignon Blanc reflects a blend of organically-farmed vineyards throughout California. The growing season was cool and mild, which allowed the grapes to mature slowly and develop vivid flavor. An August heat spike accelerated ripening, creating a bright fruit character in the glass.

### WINEMAKING NOTES

Following harvest in late August and early September, our Sauvignon Blanc fruit was destemmed and pressed. A slow, cool fermentation in stainless steel allowed the varietal's vibrant character to shine through. Before bottling, the wine spent a couple of months aging in stainless steel, without any oak contact, to preserve its fresh and inviting style.

### TASTING NOTES

This lively Sauvignon Blanc opens with the unmistakable aroma of grapefruit, woven over an exotic thread of kumquat, cherimoya, mango and passionfruit. The expressive nose gives way to a crisp and lively palate, culminating in a mouthwatering finish.

A stylized, handwritten signature in black ink, which appears to read 'Jeff Cichocki'.

JEFF CICHOCKI, WINEMAKER

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TOTAL ACIDITY: 0.58 GRAMS/100ML

pH: 3.24

RESIDUAL SUGAR: 0.27 GRAMS/100ML

ALCOHOL: 13.2%

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