

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 CHARDONNAY

California | Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

Winemaker Jeff Cihocki blends organically grown Chardonnay grapes from throughout California including a large portion from our own organically farmed estate vineyards, Blue Heron Ranch and McNab Ranch, in Mendocino. The 2020 vintage was particularly long and even, ensuring wonderful full flavor and ripeness to the grapes at harvest.

WINEMAKING NOTES

After harvest in September and October, the juice is pressed off its skins to retain freshness and seventy percent of the grapes are then fermented in oak barrels. The balance goes to ferment in stainless steel tanks which helps retain the bright fruit flavors and freshness. Oak-fermented wines undergo a secondary malolactic fermentation to add richness and a creamy texture on the palate. The wine is then aged for six months some in stainless steel tank and some new and neutral medium-toast American oak barrels to increase complexity.

TASTING NOTES

A light-golden color, this elegant chardonnay brings meaning to the term balance. While it swirls with richness, an uplifting zest of bright citrus and green apple notes liven the sensations across the palate. Flower blossom aromas add a delicate tropical note while pear and spice flavors add warmth to the middle rounded by a touch of toasted vanilla on the creamy finish.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.59 GRAMS/100ML

pH: 3.43

RESIDUAL SUGAR: 0.03 GRAMS/100ML

ALCOHOL: 13.5%

