

BONTERRA

ORGANIC ESTATES®

2021 CHARDONNAY

California | Crafted from Certified Organically Grown Grapes

WINEMAKING NOTES

- Mix of stainless steel and barrel fermentation
- 50% malolactic fermentation
- Oak aging: 50% american, 50% french-aged for 6 months

TASTING NOTES

APPEARANCE & COLOR: Brilliant, light golden straw

AROMA: Pear, green apple, citrus, flower blossom and spice

PALATE: Rich and creamy with uplifting acidity and subtle toast from oak Cellaring Potential-2-4 years

Varietals % of each:

Chardonnay, Muscat, Viognier



JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 5.2 g/l pH: 3.56
RESIDUAL SUGAR: 3 g/l ALCOHOL: 13.5%



FRONT LABEL



UPC CODE



BACK LABEL

