



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 EQUINOX RED

California | Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

A nod to the sun's twice-yearly journey across the celestial equator—which gives us a day and night of equal length, or an equinox, each fall and spring—Equinox Red honors the many ways nature demonstrates balance. The fruit for this wine was sourced from organic vineyards throughout California, including Paso Robles, Mendocino and Lake counties. Some of our organically farmed estate sites are represented in the blend. 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 exceptional depth of flavor.

WINEMAKING NOTES

Harvested in late October and early November, the fruit for this blend was destemmed and pressed before a warm fermentation in stainless steel tanks. The varieties, including Petite Sirah, Merlot and a touch of Zinfandel, were fermented separately to allow their signature characteristics to emerge before blending. The wine underwent malolactic fermentation to soften the mouthfeel and was aged with a mix of new and neutral French oak.

TASTING NOTES

Framed by a layered core of Petite Sirah and Merlot, Equinox Red opens with complex aromas of plum, blueberry, blackcurrant and licorice on the nose. A subtle thread of dried herbs lends a savory backdrop to this medium-bodied red blend. A generous mid-palate culminates with ripe tannins and a lingering finish.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.66 GRAMS/100ML

pH: 3.72

RESIDUAL SUGAR: 0.32 GRAMS/100ML

ALCOHOL: 14.5%

