

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 MERLOT

California

Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

This rich and flavorful Merlot blends vineyards in Mendocino County, including our organically farmed estate sites, with organic vineyards in the Central Coast and Lake County. The 2020 vintage was particularly long and even, ensuring wonderful full flavor and ripeness in the grapes at harvest.

WINEMAKING NOTES

Following harvest throughout October and into early November, the grapes were gently crushed and destemmed and pressed before fermentation in stainless steel tanks. After fermentation, the wine rested for 12 months before bottling, with a portion of that time spent aging on a mix of new and neutral French and American oak.

TASTING NOTES

A dazzling deep mahogany red with a glint of purple, this Merlot's lovely hue sets the stage for a generous palate of rich, ripe fruit. Aromas of blueberry and plum leap from the glass, layered over a subtle thread of graphite, pencil shaving and a suggestion of dried herbs. This medium-bodied wine has an elegant tannin structure and a long, velvety-smooth finish.

MCCimi JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.68 GRAMS/100ML

RESIDUAL SUGAR: 0.40 GRAMS/100ML

pH: 3.73

ALCOHOL: 14.2%