

Bonterra[®]

ORGANIC VINEYARDS

Organically farmed and masterfully made, Bonterra Organic Vineyards wines are crafted to be perfectly in tune with nature. A celebration of farm-fresh flavors, 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 ROSÉ

1.5L Magnum | Mendocino County
Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

This rosé blends organic sites throughout California, with much of the fruit hailing from Mendocino, including some of our own organically farmed estate vineyards. While the vintage featured the occasional rain shower, overall 2019 was an excellent year. Thanks to a cool, lengthy growing season, the grapes matured slowly and evenly, developing a beautiful balance of flavor, acid, and sugars—all the ingredients of a superb wine.

WINEMAKING NOTES

We pressed the grapes for our rosé immediately to avoid extracting any tannins, then kept the juice in contact with the skins for a brief period to imbue the wine with its pale salmon hue. Each variety was cold-fermented separately, with the final blend assembled after aging in stainless steel tanks for three months.

TASTING NOTES

Presented in a 1.5L Magnum bottle, this delicate Grenache-based blend conjures aromas of ruby red grapefruit, red cherry and watermelon, framed by a heady palate of pomegranate, red berries, a hint of peach and a suggestion of cotton candy. This beautifully dry rosé boasts elevated acidity and a crisp, lingering finish.

 JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.76 GRAMS/100ML pH: 3.18
RESIDUAL SUGAR: 0.20 GRAMS/100ML ALCOHOL: 13.2%

