

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 YOUNG RED

Mendocino County | Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

The fruit in this red blend hails predominantly from premier organic vineyards throughout Mendocino County, including our own estate sites. The 2020 vintage brought exceptional conditions; an extended growing season, marked by occasional rain, allowed the grapes to ripen at an even, steady pace. This slow maturation is ideal for developing the lush, vibrant flavors we aim to achieve with Young Red.

WINEMAKING NOTES

To craft Young Red, the hard-press juice from the notable Bonterra rosé program was fermented in neutral French oak and malolactic fermentation was inhibited to preserve the vibrant character of the fruit. Each barrel lot was aged in neutral French oak for five months prior to blending. A portion of the blend was fermented in stainless steel and underwent malolactic fermentation to soften the natural acidity. The resulting wine is one with a fresh, lively character in the glass.

TASTING NOTES

Malbec, Grenache and Viognier play a starring role in Young Red, lending a bright ruby hue and silky texture to the wine. The addition of Viognier to the 2020 blend adds floral aromas and intrigue on the palate with flavors of apricot. This charming red blend offers aromas of ripe raspberry and cherry on the nose, segueing to elegant flavors of pomegranate, red forest fruits, orange zest and watermelon. Bright, mouthwatering acidity is a hallmark of this lean, light-bodied and youthful wine. Young Red shows best when served slightly chilled.

JEFF CICHOCKI, WINEMAKER

BY THE NUMBERS:

TOTAL ACIDITY: 5.5 GRAMS/L

pH: 3.73

RESIDUAL SUGAR: 0.60 GRAMS/L

ALCOHOL: 13.3%

