

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.



2019 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 2019 vintage brought exceptional conditions; a cool, 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 stainless steel tanks to preserve the vibrant character of the fruit. A portion of the blend underwent malolactic fermentation, and each lot spent one month in neutral French oak barrels. Young Red was finished in stainless steel tanks for an additional three months, giving the wine a fresh, lively character in the glass.

TASTING NOTES

Malbec and Grenache play a starring role in Young Red, lending a bright ruby hue and silky texture to the wine. Ripe raspberry and cherry mingle with crushed rose petal 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: 6.3 GRAMS/L

pH: 3.73

RESIDUAL SUGAR: 0.30 GRAMS/L

ALCOHOL: 13.5%

