

Bonterra

ORGANIC VINEYARDS



At Bonterra, we grow wine organically and sustainably, treating the land with deep respect. We plant native flowers around our grapes to attract beneficial bugs, and welcome songbirds and chickens into our vineyards to eat up pests. We even employ sheep to mow between the vines. In our vineyards, every living thing is connected and we all work together to create pure, flavorful wine.

2016 PINOT NOIR

Mendocino County

Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER JEFF CICHOCKI

Careful sourcing from celebrated Mendocino County vineyards with various microclimates and soil types results in a complex, bright, fruit forward Pinot Noir. After hand harvesting, the fruit was gently de-stemmed and moved to small open-top fermenters for a three-day cold soak. It was then inoculated with select yeast strains for fermentation. The cap was punched down daily to reach the desired color and level of phenols. After a gentle pressing in a basket press, the wine was settled and transferred to 100% French oak barrels where it underwent malolactic fermentation. The wine was aged in French oak for ten months and then fined with organic egg whites prior to bottling.

This Pinot Noir has aromas of strawberry and raspberry, accented with hints of oak spice and vanilla. In the mouth, this wine is rich with nice soft tannins and flavors of berries, vanilla and spice that fade into a lovely long finish.

JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.56 GRAMS/100ML

pH: 3.65

RESIDUAL SUGAR: 0.50 GRAMS/100ML

ALCOHOL: 14.5%

