



2017 DRY MUSCAT

Lake County

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Our inaugural Dry Muscat is a single vineyard expression from the Bartolucci family; experts in organic viticulture and longtime friends of Bonterra. Aromas of orange blossom, tangerine, honeysuckle and a hint of apricot give way to a vibrant and intricate palate offering flavors of grapefruit, preserved lemons, and nectarine, with an intriguing warm spice.

Muscat grapes were harvested in early September 2017 and slowly cold-fermented in stainless steel tanks to make the most of their natural flavors. The result is a wine that is delightfully fresh, clean and dry.

This wine is gorgeous as an aperitif but also terrific with Asian cuisine with a hint of spice, fresh salads, light fish or pasta with seafood.

A stylized, handwritten signature of Jeff Cichocki in black ink.

JEFF CICHOCKI,
WINEMAKER

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TOTAL ACIDITY: 0.56 g/100mL

pH: 3.47

RESIDUAL SUGAR: 0.0 g/100mL

ALCOHOL: 13.5%

TOTAL CASE PRODUCTION: 220 cases



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