



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.

## **2015 GRENACHE**

MENDOCINO COUNTY

CRAFTED FROM CERTIFIED BIODYNAMICALLY GROWN GRAPES

## NOTES FROM WINEMAKER JEFF CICHOCKI

Our beloved Grenache celebrates an exceptional vintage with this particular release. The Biodynamic® grapes for this wine are sourced from our acclaimed Butler Ranch, which was once a cherry tree farm. Fittingly, this wine has hints of ripe black cherries, with intriguing notes of sage, rosemary and cracked black pepper. Beautifully integrated tannins and a long, lingering finish make the Grenache a triumph of Biodynamic® viticulture.

This wine was harvested by hand in early September and fermented in stainless steel tanks.

Allin JEFF CICHOCKI, WINEMAKER

WINE FACTS:

**TOTAL ACIDITY:** 0.56g/100mL **pH:** 3.61

RESIDUAL SUGAR: 0.1g/100mL

ALCOHOL: 15%



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