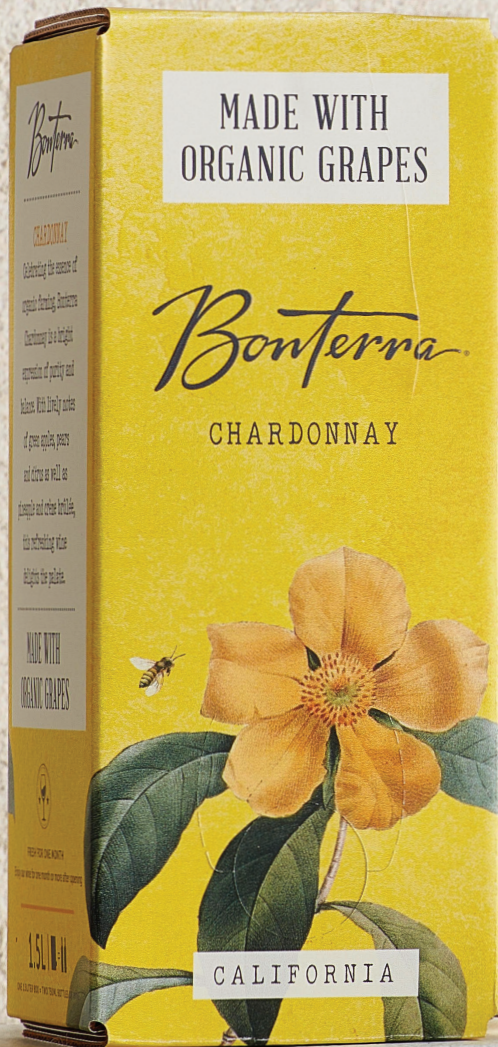




# ORGANIC ON DEMAND

FRESH. CONVENIENT. EARTH-FRIENDLY.

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.



## CHARDONNAY

California  
Crafted from Certified Organically Grown Grapes

### VINEYARD NOTES

For this lively Chardonnay, we selected premier blocks of organically grown Chardonnay grapes from a combination of cooler and warmer vineyards throughout California, including two of our estate vineyards in Mendocino County, Blue Heron Ranch and McNab Ranch.

### TASTING NOTES

The inaugural release of our boxed Chardonnay delivers the purity of flavor of Bonterra’s organically farmed wine in a convenient, eco-friendly format that is easy to tote outdoors and stays fresh after opening for up to 30 days chilled. Fruit aromas of pear and red apple are woven over heady notes of flower blossom and nutmeg. The palate is rich and creamy, supported by a backbone of clean minerality and uplifted acidity. Subtle oak notes of toast and crème brûlée are accented by our Chardonnay’s hallmark lemon zest and vibrant tartness on the finish.

*Jeff Cichocki* JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.53 GRAMS/100ML    pH: 3.43  
RESIDUAL SUGAR: 0.01 GRAMS/100ML    ALCOHOL: 13.5%