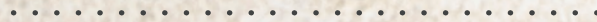




ORGANIC ON DEMAND

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.



SAUVIGNON BLANC

California
Crafted from Certified Organically Grown Grapes

VINEYARD NOTES

For this New World-style Sauvignon Blanc, we selected premier blocks of organically grown Sauvignon Blanc fruit from celebrated regions throughout California, including Mendocino, Sonoma and Lake counties. A small portion of the blend came from one of our organically farmed estate vineyards, Blue Heron Ranch, nestled in the Sanel Valley.

TASTING NOTES

The inaugural release of our boxed Sauvignon Blanc 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. This classically crisp Sauvignon Blanc opens with lively notes of grapefruit, citrus and kiwi, accented by the variety’s hallmark aroma, freshly cut grass. An enticing thread of passionfruit, melon and lime zest dances across the palate, culminating in a pleasingly tart finish.

Jeff Cichocki JEFF CICHOCKI, WINEMAKER

TOTAL ACIDITY: 0.57 GRAMS/100ML pH: 3.31
RESIDUAL SUGAR: 0.25 GRAMS/100ML ALCOHOL: 13.3%

