

BONTERRA

ORGANIC ESTATES®

CABERNET SAUVIGNON | 2022

MENDOCINO COUNTY, CALIFORNIA



VARIETY 100% Cabernet Sauvignon	APPELLATION Mendocino County, CA
ALCOHOL 13.7%	PH 3.85
TOTAL ACIDITY 5.5 G/L	RESIDUAL SUGAR 4.0 G/L

VINEYARD NOTES

The second vintage of our Estate Cabernet Sauvignon was crafted predominantly from Butler Ranch, one of our Regenerative Organic Certified estate vineyards in Mendocino County. Extreme elevation and rare Redvine soils make this mountain site ideal for growing well-structured Cabernet Sauvignon with rich layers of flavor. Fruit from Blue Heron Vineyard's single Cabernet Sauvignon block was also incorporated. This lower-elevation riverside vineyard is named for the many generations of great blue herons that have nested in the vineyard's protected oak grove. The grapes from the austere heights of Butler Ranch and the deep fertility of Blue Heron Ranch's riverine soil work together to create a truly dynamic wine.

HARVEST NOTES

The 2022 growing season in Mendocino County was characterized by lower-than-average rainfall in the winter and spring, and characteristically high temperatures throughout the summer. Early rain and temperature dips and spikes in September contributed to a complex harvest season. The resulting Cabernet Sauvignon fruit delivered depth and complexity in the glass

WINEMAKING NOTES

The fruit for this Cabernet Sauvignon was harvested by hand at the peak of ripeness between late September and October, earlier than in past years. The grapes were then destemmed and pressed. After a warm fermentation in stainless steel tanks, the wine underwent malolactic fermentation to soften the mouthfeel. It was then aged for 6 months in 100 percent French oak, 40% of it new, lending complex barrel notes to the finished wine and creating a medium toast level.

WINEMAKER

Jeff Cichocki

TASTING NOTES

A brilliant, dark garnet with a slight violet hue sets the stage for a richly textured Cabernet Sauvignon with great depth of character. Layered notes of black cherry, black currant and spice form a well-structured backdrop for a decadent palate of dark fruit, leather, tobacco and pencil shaving. Full-bodied with ripe tannins, our Reserve Cabernet Sauvignon will continue to evolve for up to five years of additional cellaring.

REGENERATIVE ORGANIC CERTIFIED®

Bonterra is the largest winery to achieve the rigorous certification of Regenerative Organic (ROC) by the Regenerative Organic Alliance (ROA). Established in 2017, the ROA is a collective of farmers, business leaders, and experts in soil health, animal welfare, and social fairness.



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