



Bonterra[®]

ORGANIC VINEYARDS



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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.

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2012 SAUVIGNON BLANC

Lake and Mendocino Counties
Crafted From Certified Organically Grown Grapes

NOTES FROM WINEMAKER ROBERT BLUE

Our Sauvignon Blanc celebrates the fresh lively spirit of organic viticulture and the crafting of this wine truly begins in the vineyards. This fruit comes from exceptional organic growers who share our philosophy and care deeply about the land they farm. For each vintage, we blend fruit from two distinctive, yet complimentary, growing regions in Lake and Mendocino counties. We pick fruit at a variety of sugar levels and add a touch of Muscat and Chardonnay to get a complex layering of flavors, then cold ferment in stainless steel to preserve the crisp fruit aromas.

There is no mistaking the New World style of this wine. Intense aromas of grapefruit, citrus, kiwi and fresh cut grass greet the nose. As you drink, the crisp acidity gives the wine a fresh vibrant feel with flavors of grapefruit, lime zest and grass. It closes with flavors of melon and a nice tart finish.

ROBERT BLUE, WINEMAKER

BY THE NUMBERS:

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TOTAL ACIDITY: 6.0 GRAMS/100ML	pH: 3.24
RESIDUAL SUGAR: 5.5 GRAMS/100ML	ALCOHOL: 13.24%

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