

THE ROOST

BY

BONTERRA
ORGANIC ESTATES.

THE ROOST 2022: BOLD AND BRIGHT

ORIGIN

Mendocino County, CA

VINES

100% Chardonnay -
81% Blue Heron block 8,
15% Blue Heron block 7,
4% other



SOIL Once an ancient floodplain, today the soils at the Blue Heron Ranch belong to the Cole and Russian series. The Cole series consists of deep, slow-to-drain soils of alluvium origin. These soils have clay-loam texture, retaining water and enhancing vine growth. As a compliment, the Russian series consists of deep, well-drained soils formed in alluvium from sedimentary rock. These soils have loam texture, and retain less water. Together, the Cole and Russian soils offer great balance to Chardonnay vines grown at Blue Heron Ranch.

GENETIC MATERIAL Grapes sourced from Blue Heron Ranch use two Chardonnay clones: Dijon 96 and Clone 4. Clone 96 is an aromatic, elegant, and sharp style of Chardonnay with good concentration and great aging potential, whereas Clone 4 is an excellent clone for maintaining a wine's bright acidity.

CLIMATE Inland Mendocino County is characterized by its Mediterranean weather. Winter rain averages 40 inches (1,016 mm) while summers are dry and warm with temperatures that reach 95°-100°F (35°-40°C), and lack marine influence due to the mountain ranges that are situated directly to the east and west. During the growing season, there is a large diurnal swing between the afternoon and night/early morning that can be as much as 50°F difference (or 30°C). With regards to grape growing, inland Mendocino County typically bud breaks about two weeks later than Napa Valley and Sonoma, thus having a shorter growing season.

2022 VINTAGE The 2022 harvest at Bonterra Organic Estates delivered exceptional fruit from estate ranches in Mendocino County. Hallmarks of the 2022 vintage include excellent varietal character, vibrant acidity, complex aromatics, and beautifully balanced flavor.

The 2022 growing season kicked off with warm and dry winter conditions, followed by moderate temperatures in the spring and summer. In early fall California experienced a significant multi-day heat dome event, followed by early season rainfall. Despite the challenges of the harvest season, the 2022 vintage is known for great structure, color, and aromatics.

HARVEST DATE Chardonnay grapes were harvested at Blue Heron Ranch between August 25 and September 20, 2022. All grapes were hand-picked at sunrise in half-ton picking bins and transported to the winery for immediate processing.

VINEYARD All blocks are drip irrigated. Trellising includes both cane pruned on a VSP system, and spur pruned on a VSP system.

VINIFICATION Whole Chardonnay clusters were gently pressed in Champagne style to extract only the most precious, free-run juice. From there, 94% of the wine fermented slow and cool in French oak barrels and the other 6% in concrete eggs. Following primary fermentation, the barrel portion underwent malolactic fermentation to soften the natural acidity and to create a balanced, round mouthfeel. The barrel portion of the wine matured in 100% French oak barrels, 15% of which were new, for 10 months before bottling. In the barrels, the wine underwent lees stirring bi-monthly to increase the mouthfeel.

TASTING NOTES Bright and aromatic, the 2022 vintage delivers fresh and nuanced complexity with a juicy fruit core. Aromas of lemon rind and honeysuckle open into tangerine and pineapple on the full, smooth palate, with subtle shades of magnolia and white tea. The excellent texture and viscosity is uplifted by fresh acidity.

REGENERATIVE ORGANIC CERTIFIED®

Regenerative Organic Certified® is a verified standard for regenerative organic agriculture practices that focuses on soil health, animal welfare and social fairness. 100% of Bonterra Organic Estates' estate vineyards in Mendocino County, as well as our winery, are Regenerative Organic Certified.

ALC % 14.2%

RS 1.8 g/L

PH 3.52

TOTAL ACIDITY 6.0 g/L

