

BONTERRA

ORGANIC ESTATES®

CHARDONNAY | 2022

MENDOCINO COUNTY, CALIFORNIA



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|-------------------------|----------------------------------|
| VARIETY 100% Chardonnay | APPELLATION Mendocino County, CA |
| ALCOHOL 13.3% | PH 3.44 |
| TOTAL ACIDITY 6.1 G/L | RESIDUAL SUGAR 3.0 G/L |

VINEYARD NOTES

The second vintage of our Estate Chardonnay was crafted predominantly from Chalfont and Ledford Ranches, two of our Regenerative Organic Certified estate vineyards in Mendocino County. Adjacent to the Russian River, Ledford and Chalfont reside at 560 feet above sea level and have rich, young soils comprised of risen sandstone seabed from the Mendocino mountains west of the river, and volcanic rock from the Mayacamas mountains to the east. Combined with abundant groundwater and seasonal river flooding, the conditions are ideal for growing exquisite Chardonnay with an unmistakably bright fruit character.

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 Chardonnay fruit delivered uplifting acidity and excellent quality in the glass.

WINEMAKING NOTES

The fruit for this Chardonnay was harvested earlier than in previous years, starting at the end of August and continuing throughout September. After being destemmed and pressed it enjoyed a long, cool fermentation in stainless steel tanks. This helped preserve the variety's natural acidity, while malolactic fermentation added depth and viscosity to the wine. This Chardonnay was aged on the lees for six months in 100% American oak barrels, 30% of which was new oak, resulting in a medium to medium+ toast level and an unctuous, perfectly balanced mouthfeel.

WINEMAKER

Jeff Cichocki

TASTING NOTES

The brilliant light green and golden straw hue of our Estate Chardonnay hints at the depth of flavor that unfolds in the glass. Heady fruit aromas of pear, green apple, and citrus are framed by an enticing thread of flower blossom and spice. The palate is rich and creamy with uplifted acidity and subtle toast on the finish. Our Estate Collection Chardonnay—with its beautiful balance of bright fruit character and subtle oak integration—will continue to evolve for up to four 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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