



As one of the world's leading producer of wines made from organically grown grapes, Bonterra Vineyards has long believed that organic grapes simply make better tasting wines. From its home in Northern California's Mendocino County, Bonterra produces a full array of award-winning wines from vineyards that have been certified as organic, with some vineyards also carrying a biodynamic certification from the Demeter Association.

Our holistic approach to winemaking took root in 1987 when we were experimenting with wine and food pairings. The fruits, vegetables and herbs we used came from our extensive organic garden. The purity, intensity and freshness of the flavors were amazing. From that point on, we committed ourselves to growing grapes organically.

Today our vineyard is an environment of amazing diversity and an important contributor to the quality of our organically grown wines. Our grapes are produced without the use of any artificial fertilizers or synthetic chemicals and we build a living soil that encourages natural pest/predator balance and stimulates healthy plant growth.

The winemakers are diligent in their organic farming practices to ensure the vineyards are full of life. From the use of grazing sheep and chickens, to bluebirds, lavender plants, wildflowers and cover crops, all of these life forms provide a natural biodiversity for the grapes of Bonterra to grow and thrive.

Life in the vineyards is plentiful and thriving, and in turn, the grapes are allowed to grow and produce quality wines. Bonterra wines are carefully nurtured by winemaker Bob Blue to allow a full expression of the unique vineyards of Bonterra's Mendocino home. The wines represent the true expression of the land and are widely celebrated for their consistency and excellence.

Bonterra is available in local wine and spirits shops, as well as on-line at [www.bonterra.com](http://www.bonterra.com). Via the brand's website, consumers can purchase their favorite Bonterra wines, including many special and rare offerings. At [www.bonterra.com](http://www.bonterra.com), the winery offers the brand's full range of varietals including Chardonnay, Cabernet, Merlot, Sauvignon Blanc, Rosé, Viognier, Zinfandel and Syrah. Visitors to the website also have access to limited releases such as the Roussanne, Muscat, Reserve Chardonnay and the Biodynamic wine – The McNab.

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## Bonterra Wines

*The World's Leading Producer of Wines Made from Certified Organically Grown Grapes*

Bonterra's name literally means "good earth" and the winemakers at Bonterra agree that when the vineyards are healthy and full of life, the grapes are just naturally more flavorful. An award-winning wine, Bonterra's grapes offer a quality of fruit and vibrancy of taste that are unparalleled in the world of ordinary wines.

The first vintage of Bonterra was released in 1993, and Bonterra has been a pioneer in biodiversity and sustainable practices ever since. Bonterra is proud to be the world's leading producer of wines made from certified organically grown grapes and its wine-makers are diligent in their organic grape farming practices which includes:

- **Natural Pest control:** Birdhouses are placed strategically around the ranch to attract bluebirds and swallows which consume unwanted insects. Free-range chickens also play a role in devouring cutworms and insect pests in the vineyards. The chickens are released in between the rows of vines to eat the "bad bugs" and also fertilize the soil as they roam. Nectar-rich plants like red clover and ecinacea, attract beneficial insects that protect Bonterra's vineyards from pest infestation.
- **Soil Management:** Cultivation is practiced to regulate competition for nutrients and relieve soil compaction from normal farming operations. As an organic product, Bonterra does not use any artificial fertilizers or synthetic chemicals
- **Biodiversity:** Bonterra ranch's amazing diversity is an important contributor to the quality of its organically grown wines. You'll find more than grapes on Bonterra's ranch from chickens and sheep grazing on the vineyards grass to lavender plants and wildflowers, Bonterra's winemakers believe that a wide array of diversity creates a web of natural balance where all elements can thrive.
- **Cover Crops:** Yellow mustard is one of many cover crops grown and plowed into the rich soil of Bonterra Ranch. Cover crops help in pest management and also enrich the soil, providing excellent root health for the vines.
- **Composting:** The typically heavy clay soil of the region is lightened with compost created at Bonterra ranch.

### ***Why drink Bonterra?***

- Bonterra wines have less sulfites than non-organic wines. About one in 100 persons are sensitive to sulfites.
- Bonterra's wine-making process and its packaging are good for the environment. Bonterra uses recycled glass, a hemp label and soy ink on its package.

Bonterra, made in Mendocino County, California, has several varietals including: Chardonnay, Merlot, Cabernet Sauvignon, Syrah and Viognier which retail for approximately \$15. For more information visit [www.bonterra.com](http://www.bonterra.com).

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