

Bonterra PART of your Earth Day

April 21st, 2016 - by Magazine Chef & Co.

Bonterra Organic Vineyards is proud to announce its partnership with Canadian Environmental Organization Evergreen.

To celebrate Earth Day, Bonterra commits to donate \$1 to Evergreen for every bottle of Cabernet-Sauvignon sold at the SAQ until April 23rd. Available in over 250 SAQ at \$19.95. A gift to the environment and a lasting partnership for ecology!

Bonterra is taking action with this partnership with Evergreen, to encourage social awareness to help create greener, more sustainable cities during Earth Day Month.

ABOUT Bonterra

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.

For more information on Bonterra: www.bonterra.com

Easy Poached Salmon with Spring Herb Yogurt Sauce

Poached salmon is the epitome of spring. It's delicate and rich—and surprisingly easy when shallow poached on a bed of herbs. Pair with Bonterra Sauvignon Blanc. For the complete recipe: <http://www.bonterra.com/easy-poached-salmon-with-spring-herb-yogurt-sauce>.



Crostini with Wine-Glazed Mushrooms and Goat Cheese

The sauteed mushrooms in this dish are super versatile. Serve them as a side, folded into an omelet, as a topping for pizza or on pasta or polenta. For the complete recipe: <http://www.bonterra.com/crostini-with-wine-glazed-mushrooms-and-goat-cheese>.

