

# WINEMAKER'S

# CUT

## 2019 Bohemian Cuvée Blanc

<b>Wine</b>	70% sauvignon blanc, 30% semillon
<b>Tier</b>	<b>BOHEMIAN WINES</b> – are premium wines that exemplify the uniqueness of various south okanagan vineyards & unconventional winemaking style  BC VQA okanagan valley (vintners quality alliance)  cases produced: 300   12x750ml SKU: +11192 UPC: 793611018235
<b>Vineyard</b>	estate vineyard: deadman lake vineyard & chahal vineyard, north of oliver BC soil type: dark chernozem soil & shale / sandy loam & gravel year planted, acres: 2005, 2 acres / 2008, 2 acres
<b>Harvest</b>	hand harvested 14 <sup>th</sup> Oct. 2019 @ average 23 Brix & 3.8 tons per acre
<b>Winemaking</b>	cold soaked for 2 days wild & co-ferment for 39 days 6 months slovakian oak 3.29 PH, 7.5 TA, 12.5 %ALC, 1.1 RS free SO2 16mg/L / total SO2 62mg/L
<b>Winemaker's Tasting Notes</b>	color: golden straw nose: guava, melon, pineapple, vanilla, pie crust palate: dry, medium-full bodied, fruit forward with medium long finish and great acidity
<b>In other words</b>	Bohemian Blanc is a smoothly textured, rounded but structured wine. It shows the ripeness of the vintage allied to crisp green fruits and pineapple flavors and long creamy finish.
<b>Food Pairing</b>	chicken, turkey, pork risotto, mushroom dishes, green vegetables light pasta dishes Halibut, crab, lobster, haddock, salmon, calamari cheese, especially goat cheese, feta, ricotta
<b>Aging Potential</b>	drink now + 4 years

