

# WINEMAKER'S

# CUT

## 2020 Bohemian Merlot

|                                  |   |
|----------------------------------|---|
| <b>Wine</b>                      | 100% merlot   |
| <b>Tier</b>                      | <b>BOHEMIAN WINES</b> – are premium wines that exemplify the uniqueness of our south okanagan vineyards & artful, traditional winemaking style<br><br>BC VQA okanagan valley (vintners quality alliance)<br><br>cases produced: 280   12x750ml<br>SKU: +511366<br>UPC: 793611018334 |
| <b>Vineyard</b>                  | chahal vineyard oliver BC &<br>harfman vineyard osoyoos BC<br>soil type: both sandy loam<br>year planted, acres: 2010, 4 acres / 2009, 2 acres  |
| <b>Harvest</b>                   | hand harvested 11 <sup>th</sup> october 2020<br>@ average 25.5 Brix, 6 tons per acre  |
| <b>Winemaking</b>                | cold soaked for 1 day<br>organic yeast fermentation for 15 days<br>free run press, full malolactic fermentation<br>10 months french and hungarian oak, unfinied/unfiltered<br>3.51 PH, 6.6g/L TA, 14.5% ALC, 2.8g/L RS<br>free SO2 9mg/L / total SO2 49mg/L                         |
| <b>Winemaker's Tasting Notes</b> | colour: deep ruby<br>nose: cherry, plum, chocolate<br>palate: dry, medium-full-bodied, rich fruit with soft tannins and a medium long finish  |
| <b>In other words</b>            | This deeply coloured Merlot shows luscious black plum and dark chocolate-dipped cherries, framed by sweet spices and a gravel minerality. Medium-full-bodied, it's broad and richly textured with juicy acidity and ripe, fine-grained tannins that promise a long life ahead.      |
| <b>Food Pairing</b>              | pizza, bbq chicken<br>roast turkey, beef short rib, or a rustic ratatouille<br>rack of lamb, roast veal, or filet mignon with peppercorn  |
| <b>Aging Potential</b>           | drink now or age 8- 12 years  |

