

# WINEMAKER'S

# CUT

## 2020 Bohemian Pinot Noir

<b>Wine</b>	100% pinot noir
<b>Tier</b>	<b>BOHEMIAN WINES</b> – are premium wines that exemplify the uniqueness of our south okanagan vineyards & artful, traditional winemaking style  BC VQA okanagan valley (vintners quality alliance)  cases produced: 350   12x750ml SKU: +83103 UPC: 793611018143
<b>Vineyard</b>	vineyards north of oliver BC and southeast of osoyoos BC soil type: sandy loam & gravel year planted, acres: 2011, 4 acres
<b>Harvest</b>	hand harvested 14 <sup>th</sup> & 25 <sup>th</sup> september 2020 @ average 24.2 Brix, 4 tons per acre
<b>Winemaking</b>	50% cold fermented for 13 days using organic yeast 50% wild fermented for 17 days full malolactic fermentation 12 months in 80% neutral and 20% new french oak bottled unfiltered & unfiltered 3.71 PH, 5.6g/L TA, 13.5% ALC, 2.9g/L RS free SO2 16mg/L / total SO2 72mg/L
<b>Winemaker's Tasting Notes</b>	colour: pale ruby nose: cherry, raspberry, mushroom, soil palate: dry, medium-bodied, and earthy with fine tannins and a medium long finish
<b>In other words</b>	This stylish, savoury Pinot Noir shows well-defined black cherry fruit with layers of sweet spices and underbrush. It's elegant and pure, with succulent, mouthwatering acidity and finely integrated, supple tannins.
<b>Food Pairing</b>	duck, pork, mushroom dishes, salmon or other fatty fish, roasted chicken, pasta dishes, stews like beef bourguignon
<b>Aging Potential</b>	drink now + 8 years

