

TASTE LEARN ENJOY



Bowers Harbor Vineyards

Old Mission Peninsula, Michigan
www.bowersharbor.com



2018 Rosé Pinot Noir

The Wine

Rosé wines can appear to be unassuming and shy. Don't let looks fool you! In reality, rosés can be some of the most dynamic and alluring wines there are. Our Pinot Noir grapes are gently pressed, with the soft juice from the pulp left exposed to the red grape skins for about 18 hours. Those beautiful elements from the pigment and tannin of the skins give our Rosé its unique personality, marrying the more understated temperament of a white wine with the more extroverted nature of a red. A rosé can be paired successfully with a wide variety of food offerings, giving it a reputation for being "the sommelier's friend".

The Grapes

Wind Whistle Vineyard is situated less than a mile from Lake Michigan and boasts sandy soil and all-day sun exposure. In addition to growing in the ideal location, these vines are meticulously manicured, hand hedged, leaf-picked and hand harvested. Pinot Noir grapes are notoriously fickle grapes to grow and are susceptible to any number of hazards. Tight clusters of berries and very thin skins mean the grapes can easily develop mold, and the delicate skins can easily split exposing the pulp of the grape. Despite its capricious nature in the vineyard, Pinot Noir is one of the oldest and most sought-after wines in the world.

DID YOU KNOW?

Rosés can be produced using three different methods. The first two - maceration and saignée - use only red grapes. A less frequently used method - blending - does exactly that. It blends a majority of white grape juice with a small amount of red grape juice to attain a lovely blush color.

TECHNICAL DATA

Varietal: Pinot Noir
Vintage: 2018
Appellation: Leelanau Peninsula

Case Production: 302
pH/Residual Sugar: .25 % RS
ABV: 12%

TASTING NOTES

Hints of rhubarb, pomegranate and white grapefruit on the nose, followed by a palate of tart raspberry and a light earthiness.

How to taste:

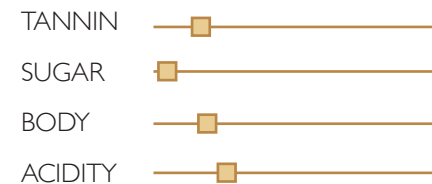
- 1 Look at the appearance:



- 2 Identify aromas and flavors



- 3 Determine the profile



- 4 What to Pair It With!

Grilled watermelon and arugula salad.

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