

TASTE LEARN ENJOY



Bowers Harbor Vineyards

Old Mission Peninsula, Michigan
www.bowersharbor.com



Pinot Noir, Nicholas

The Wine

The character of the 2018 Nicholas Pinot Noir, grown on a smaller vineyard plot just south of our own estate, is always reflective of the growing year and the specific conditions of this picturesque location. The summer temperatures offered near-ideal ranges for this cool-weather grape, a fairly consistent 75-85 degrees. While the season offered little in the way of precipitation, the well-established root system of the vines managed to coax enough moisture out of the soil to plump up these lovely dark clusters. Don't let the lighter color of this wine fool you! This offers substantive aroma and depth, enhanced by aging time in toasted French Oak barrels. Given some time in the cellar, this wine will only get better and better!

The Grapes

The Nicholas Vineyard is situated just a mile south of our own estate, owned by a close friend of our proprietor and cultivated with care and attention to detail. 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?

Viticultural historians think that the "Pinot" part of this grape name may refer to the shape of the cluster, much like a pine cone. "Noir" means black. Thus, Pinot Noir vines produce pinecone-shaped clusters of black grapes!

TECHNICAL DATA

Varietal: 100% Pinot Noir

Case Production: 236

Vintage: 2018

pH/Residual Sugar: 0%

Appellation: Old Mission Peninsula

ABV: 12%

TASTING NOTES

Look for lovely tart cherry and toasted oak on the nose, moving through to a cranberry and light earth palate.

How to taste:

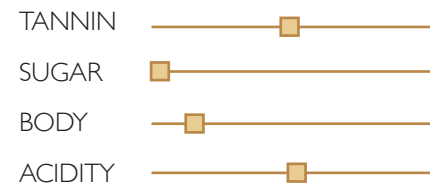
1 Look at the appearance:



2 Identify aromas and flavors



3 Determine the profile



4 What to Pair It With!

Roasted duck breast with maple-glazed carrots and garlic mashed potatoes.

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