

TASTE LEARN ENJOY



Bowers Harbor Vineyards

Old Mission Peninsula, Michigan
www.bowersharbor.com



Pinot Noir Wind Whistle

The Wine

One of the classic red varietals in the wine world, Pinot Noir has long had a reputation of being one of the most difficult wines to produce, but one of the most beloved. Our Wind Whistle Pinot Noir is undoubtedly an exceptional example of this timeless varietal. Soft and alluring, exuding a pale garnet color and enticing cherry aromas, the Wind Whistle Pinot Noir joins the Bowers Harbor Vineyards line-up of red wines as an elegant, light-bodied compatriot. Produced in a Burgundian style rather than a darker California style, the body of this wine is delicate and understated. Aging in French Oak barrels lends a depth and an ageability to this wine which make it worthy of adding to your personal cellar.

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?

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: 147

Vintage: 2018

pH/Residual Sugar: 0%

Appellation: Leelanau

ABV: 12%

TASTING NOTES

Tart cherry, butterscotch and white pepper on the nose, with a palate suggesting fresh dark cherry, tart raspberry, toasted vanilla and cracked peppercorns

How to taste:

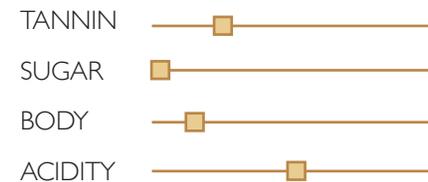
- 1 Look at the appearance:



- 2 Identify aromas and flavors



- 3 Determine the profile



- 4 What to Pair It With!

Pan-seared rack of lamb with creamed kale and garlic mashed potatoes.

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