



B.R. COHN

PINOT NOIR

2018 NORTH COAST

VINEYARD

Sourced from vineyards in the North Coast region of northern California. Napa, Sonoma, Mendocino and Lake counties provide a diversity of character for this Pinot Noir.

WINEMAKING

Once harvested we crush into glycol jacketed stainless steel tanks to begin fermentation. We heat up to an ideal fermentation temperature and perform pumpovers and/or punch downs at least twice a day during primary fermentation. Once primary fermentation is complete we blend into French oak to complete malolactic fermentation. The wine is racked once to "clean up" the wine and allow homogenous blending then put back down to French oak for 12 months.

TASTING NOTES

Aromatics suggest vanilla, herbs, and bright cherry. On the palate there is crisp acidity mixed with black cherry and strawberry. Hints of cedar, white pepper, vanilla bean and clove fill out the character with a lingering finish from the spices incorporated by the french oak used to age the wine.

PAIRING SUGGESTIONS

Herb crusted grilled salmon.

TECHNICAL DATA

Composition	100% Pinot Noir
Alcohol	13.5%
TA	6.4 g/100 mL
pH	3.59