



# B.R. COHN

## PINOT NOIR

### 2019 NORTH COAST

#### VINEYARD

Sourced from vineyards in Russian River Valley and Carneros primarily.

#### 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

The aromatics suggest cherry, currant, vanilla and anise. On the palate there is a mixture of red raspberry and Bing cherry with underlying mocha, cinnamon and nutmeg notes which mingle in the natural acidity we look forward to in these cooler climate regions of the North Coast.

#### PAIRING SUGGESTIONS

Herb crusted grilled salmon.

#### TECHNICAL DATA

Composition	100% Pinot Noir
Alcohol	13.5%
TA	6.1 g/100 mL
pH	3.61