



B.R. COHN

RED WINE

2019 NORTH COAST

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 at least twice a day during primary fermentation. Once primary fermentation is complete we barrel the wine down to French oak barrels to complete malolactic fermentation. The wine is racked three times to “clean up” the wine and allow homogeneous blending then put back down to French oak. The blend of the wines is based on a barrel to barrel selection of only the best barrels for the North Coast blend.

TASTING NOTES

Aromatics lean towards a blend of red and black fruits wrapped in spicy elements and a touch of licorice. The wine unfolds with mocha, blackberry and black cherry. Nutmeg and cinnamon wrap around a touch of vanilla bean and fresh sage.

PAIRING SUGGESTIONS

Pair with grilled ribeye with mushroom and thyme gravy-topped mashed potatoes.

TECHNICAL DATA

Alcohol	14.5%
TA	.57g/100 mL
pH	3.98