

BADGER MOUNTAIN VINEYARD

Badger Mountain Pinot Noir Organic 2020

 Organic  Biodynamic  Vegan

	Product code	13907584
	Licensee price	\$18.92
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	United States
	Regulated designation	Non applicable
	Region	Oregon
	Varietal(s)	Pinot Noir 100 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar content	2
	Closure type	Metal screw cap
	À boire	Ready to drink

ABOUT THIS WINERY

Badger Mountain Vineyard, founded by Bill Powers in 1982, is the first wine grape vineyard to be USDA Certified Organic in Washington State. We earned certification in 1990, three years after Bill committed himself to organic viticulture and wine production. His vision began with our responsibility to the environment and extends to producing a completely natural product under our Badger Mountain Vineyard label.

TASTING NOTES

Complex aromas of raspberry, cranberry and cassis with a slight touch of pomegranate and sweet cigar on the nose lead to a well-structured palate. Voluptuous flavors of black plum, cassis, raspberry develop nicely with warm notes of thyme and tobacco leaf that persist alongside a delicate balance of acidity and medium tannic structure culminating in a long finish. .

PRODUCT NOTES

Sandy loam soils. Altitude of around 91 meters. Climate with windy episodes.

PRODUCTION NOTES

The grapes are harvested at full maturity. Mechanical harvest with optical sorting. Fermentation using PDM yeasts, in vertical tanks to enhance varietal characteristics. Complete malolactic fermentation in vats. Aging 6 months in stainless steel tanks. Vinification according to the principles of biodynamics, certified organic and vegan.

\$20.85

* Suggested retail price

