



BOATHOUSE

VINEYARDS

2022 Provemont Red

Alcohol label %: 12.0 | Serving Temperature (°C): 60.0 | Drink starting in: 2024 | ending in: 2026

Growing Conditions

Warm growing season with temperature peaks in the high 90's. Below average annual precipitation. Intermittent rain showers from late September to early November.

Harvest

Various. Late October to November.

Winemaking

100% estate grown, produced and bottled. Minimal Intervention winemaking. Only additions to wine include organic, neutral yeast and between 15 to 20 ppm of sulfur at bottling. No sulfur, acid, sugar, tannins, enzymes etc. added to wine during processing, fermentation or aging. Estate fruit only.

Aging

Various. Stainless, Concrete, Oak.

Bottling

Estate Bottled.

Appearance

Medium Intensity Ruby.

Nose

Medium Intensity. Ripe Red Fruits. Layered Blue Fruits.

Palate

Medium Body. Layered red and blue fruits. Ripe. Fine tannins. Sustained finish. Pure.

Food Pairing

Pizza. Pastas. Savory foods.

