

UNSWORTH

VINEYARDS

2019 PETIT MILO

A unique grape variety to coastal BC. Petit Milo ripens very well while retaining beautiful crispness and the flavours and aromas of exotic fruit. Off dry and exotic on the nose, the palate is refreshing which balances the wine leading to a pleasing, long finish.



VINTAGE	2019
WEATHER	DEGREE DAYS: 1054
	MM PRECIP APRIL 1 - OCT 31: 304.7
SOIL	SOIL TYPE: Beddis, Fairbridge
	SOIL, MATERIAL & TEXTURE: Fluvial Sand, Silty Clay Loam
VITICULTURE	REGION: BCVQA Cowichan Valley
	VINEYARD: Isla de Cobre, Wescott
	VARIETY: Petit Milo
	CLONE: N/A
	ROOTSTOCK: Riparia
	SPACING: 3.5ft / 8ft
	FLOOR MANAGEMENT: Seeded Covercrop
	ASPECT: South East, East
ELEVATION: 10ft - 30ft, 10 - 25ft	
TRAINING METHOD: Double cane pruned	
VINIFICATION	HARVEST DATE: September 14-17
	FRUIT HANDLING: Whole Cluster Pressed
	FERMENTATION: Stainless Steel, >10% neutral barriques
	MATURATION: Stainless Steel
	CLOSURE: Natural Cork
	CASES PRODUCED: 248
WINE SPECS	ABV: 12.50%
	PH: 3.19
	TA: 7.43g/l
	RS: 14.3g/l
	SO2: 20ppm
	WINEMAKER: Dan Wright

SKU: 155952 / UPC: 6626990258961