

UNSWORTH

VINEYARDS

2021 PINOT NOIR

Bright cherry, violet and baking spices on the nose give way to a palate full of wild berries and earthy, forest floor notes. Beautiful on its own or paired with salmon, duck, pork and mushroom dishes.



SKU: 303586 / UPC: 626990259008

VINTAGE	2021
---------	------

WEATHER	DEGREE DAYS: 1300
	MM PRECIP APRIL 1 - OCT 31: 200

SOIL	SOIL TYPE: Shawnigan, Fairbridge, Qualicum
	SOIL, MATERIAL & TEXTURE: Marine Silt Loam, Marine Site, Glacial Fluvial Sandy Loam

VITICULTURE	REGION: BCVQA Cowichan Valley
	VINEYARD: Saison Vineyard, Unsworth Vineyard, Zanatta Vineyard
	VARIETY: Pinot Noir
	CLONE: 115, 667, 777, 828, unknown
	ROOTSTOCK: Riparia, 101-14
	SPACING: 3ft x 6ft, 3.5ft x 7ft, 4ft x 10ft
	FLOOR MANAGEMENT: Clear Cultivated, Seeded Covercrop, Wild Covercrop
	ASPECT: South, Southeast, South
ELEVATION: 40ft-65ft, 80ft, 60ft	
TRAINING METHOD: Double cane	

VINIFICATION	HARVEST DATE: Early October
	FRUIT HANDLING: Destemmed, Whole Berry
	FERMENTATION: 100% Stainless Steel
	MATURATION: Aged in barriques (10% new) for 12 months
	CLOSURE: Amorium Cork
CASES PRODUCED: 866	

WINE SPECS	ABV: 12.30%
	PH: 3.52
	TA: 5.85g/l
	RS: 0.19g/l
	FREE SO2: 21.0ppm
	WINEMAKER: Dan Wright