

UNSWORTH

VINEYARDS



Gamay Pinot Noir 2018

Light and delicate red field blend of Okanagan Valley Gamay and Pinot Noir from the same vineyard.



TASTING NOTES

Tasting Notes:

Bright cherry and rhubarb flavors are supported by savory white pepper and cassis making this the ideal pairing with charcuterie, pizza and barbeque.

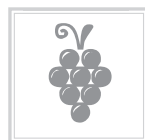


TERROIR

Terroir:

British Columbia's grape growing regions are diverse. From the sandy, desert soils of the Okanagan, to the fertile Fraser Valley to the sedimentary soils of Vancouver Island and all of the exceptions in between. However several characteristics bind the regions together to create a distinct BC sense of place including the high latitude, cool-climate and striking mountains that provide protection from rain.

VQA- British Columbia



SPECS

Grape:



Vintage: 2018

Method: Co-fermented in open top stainless steel fermentors. Aged 8 months in French oak Barrels

Alcohol 12.5%

pH: 3.55

Residual Sugar: 3.0 g/l

Titrateable Acidity 6.2

Production: 430 cases

\$21.65 per bottle

(plus taxes and bottle deposit)

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ORDER