UNSWORTH

2020 ISLAND MELODY

This fun, quaffable white is a project between Unsworth and Save On Foods for their Supporting Local program. Fruit and floral aromatics give way to a pleasing and smooth mid palate and long finish.



SKU: 9723 / UPC: 626990320364

VINTAGE	2020
WEATHER	DEGREE DAYS: 1050 MM PRECIP APRIL 1 - OCT 31: 373.5
SOIL	SOIL TYPE: Hillbank, Fairbridge, Beddis, Cowichan & Fairbridge, Quamichan
	SOIL, MATERIAL & TEXTURE: Various
VITICULTURE	REGION: BCVQA Vancouver Island
	VINEYARD: Mildenstein Vineyard, Unsworth Vineyard, Domaine Jasmine, Isla de Cobre, Cherry Point Vineyard, Wakky Vineyard
	VARIETY: Pinot Gris (49%), Amiel (16%), Sauvignette (14%) Petit Milo (11%), Bachus (6%), Auxerrois (4%)
	CLONE: 52, 53, N/A
	ROOTSTOCK: Various
	SPACING: Various
	FLOOR MANAGEMENT: Wild Covercrop, Seeded Covercrop, Wild Covercrop, Seeded Covercrop, Wild Cover- crop, Wild Covercrop
	ASPECT: West, Southeast, South, East, Southeast, Southeast
	ELEVATION: 80ft, 80ft, 10ft - 30ft, 40ft - 50ft, 60ft
	TRAINING METHOD: Double cane pruned
	HARVEST DATE: Oct 1st - 21st
VINIFICATION	FRUIT HANDLING: Whole Cluster Pressed
	FERMENTATION: 96% Stainless Steel, 4% neutral barriques
	MATURATION: Aged in stainless steel until bottling
	CLOSURE: Screw cap
	CASES PRODUCED: 628
	ABV: 12.00%
WINE SPECS	PH: 3.19
	TA: 6.5g/l
	RS: 2.12g/l
	SO2: 14.0ppm
	CCE. Thoppm

WINEMAKER: Dan Wright

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