

UNSWORTH

VINEYARDS

2019 UNSWORTH VINEYARD CUVÉE DE L'ÎLE

As our estate vineyards have matured and are yielding high quality fruit we wanted to celebrate the special terroir of our estate, thus deciding to make this single vineyard Cuvée de l'île. It is dry and bright on the palate with depth of flavour, tight knit bubbles and vibrant notes of salinity, citrus and brioche.



WINEMAKER:

SEASON	DEGREE DAYS: 1054
	HARVEST DATE: Late September
VINEYARD	REGION (BC VQA): Cowichan Valley
	SOIL: Marine silty-clay sediments
	VARIETY: Pinot Noir
	CLONES: 777, 115
	DENSITY: 1800 vines/acre
	ASPECT & ELEVATION: East & 80m
VINIFICATION	FRUIT HANDLING: whole cluster pressed
	FERMENTATION: Neutral French oak
	MATURATION: 45 months
	CLOSURE: Cork
TECH INFO	ALCOHOL PERCENTAGE: 11.2%
	pH: 3.03
	TITRITABLE ACIDITY: 8.85 g/l
	RESIDUAL SUGAR: 3.42g/l
	FREE SO ₂ : 1 mg/l
	TOTAL SO ₂ : 55 mg/l



2019 UNSWORTH VINEYARD CUVÉE DE
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