

UNSWORTH

VINEYARDS



2022 COWICHAN VALLEY CHARDONNAY

Aromas of lemon, yellow apple and blanched almonds on the nose lead to vibrant citrus and apple notes on the palate. Coy in its youth, this wine will continue to develop complexity with 3-5 years in the cellar.

SEASON	DEGREE DAYS: 1126
	HARVEST DATE: Mid to late October
VINEYARD	REGION (BC VQA): Cowichan Valley
	VARIETY: Chardonnay
	CLONES: unknown
VINIFICATION	FRUIT HANDLING: whole cluster pressed
	FERMENTATION: French oak, 12% new
	MATURATION: 15 months in French oak (12% new)
	CLOSURE: Cork
TECH INFO	ALCOHOL PERCENTAGE: 12.4%
	pH: 3.19
	TITRITABLE ACIDITY: 7.02 g/l
	RESIDUAL SUGAR: 0.65 g/l
	FREE SO ₂ : 19 mg/l
	TOTAL SO ₂ : 125 mg/l

WINEMAKER:

ACCOLADES:

GISMONDI ON WINE: 2021 92pts | 2020 92pts | 2019 90pts

DECANTER: 2021 90pts (silver)

INTERNATIONAL WINE CHALLENGE: 2021 94pts (silver)



2022 COWICHAN VALLEY CHARDONNAY

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