

UNSWORTH

VINEYARDS

2022 ZANATTA VINEYARD PINOT NOIR

The fruit is sourced from a block in Zanatta Vineyard from some of the oldest Pinot Noir vines in the Cowichan Valley. Distinct woody and dark ripe berry fruit notes distinguish the wine style from Zanatta Vineyard



WINEMAKER:

SEASON	DEGREE DAYS: 1126
	HARVEST DATE: Mid October
VINEYARD	REGION (BC VQA): Cowichan Valley
	SOIL: Glacial Till
	VARIETY: Pinot Noir
	CLONES: unknown
	DENSITY: 1800 vines/acre
	ASPECT & ELEVATION: South & 75m-90m
VINIFICATION	FRUIT HANDLING: whole berry, destemmed
	FERMENTATION: stainless steel
	MATURATION: 15mo in French oak (15% new)
	CLOSURE: Natural cork
TECH INFO	ALCOHOL PERCENTAGE: 12.8%
	pH: 3.54
	TITRITABLE ACIDITY: 6.05 g/l
	RESIDUAL SUGAR: 0.17g/l
	FREE SO ₂ : 16mg/l
	TOTAL SO ₂ : 105 mg/l



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