



WINEMAKER:

2023 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 woodsy and dark ripe berry fruit notes distinguish the wine style from Zanatta Vineyard

SEASON

DEGREE DAYS: 1176

HARVEST DATE: Early 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: Cork

TECH INFO

ALCOHOL PERCENTAGE: 12.3%

pH: 3.67

TITRATABLE ACIDITY: 6.00 g/l

RESIDUAL SUGAR: 0.37 g/l

FREE SO2: 22 mg/l

TOTAL SO2: 89 mg/l



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SKU: 257621

UPC: 696852018791

