

UNSWORTH

VINEYARDS

2023 SAISON VINEYARD PINOT GRIS

We wanted to celebrate the special terroir of Saison, thus decided to make this single vineyard Pinot Gris. It is dry and bright on the palate with a great breadth of flavour and even more vibrant notes of salinity, ripe citrus, and apple



WINEMAKER:

SEASON	DEGREE DAYS: 1176
	HARVEST DATE: Early October
VINEYARD	REGION (BC VQA): Cowichan Valley
	SOIL: Glacial Till
	VARIETY: Pinot Gris
	CLONES: 52, 53
	DENSITY: 2400 vines/acre
	ASPECT & ELEVATION: SE & 40m-65m
VINIFICATION	FRUIT HANDLING: whole cluster pressed
	FERMENTATION: 90% stainless steel, 10% neutral French oak
	MATURATION: 4 months in stainless steel on fine lees
	CLOSURE: Screw cap
TECH INFO	ALCOHOL PERCENTAGE: 13.1%
	pH: 3.19
	TITRITABLE ACIDIDITY: 6.31 g/l
	RESIDUAL SUGAR: 6.2 g/l
	FREE SO ₂ : 21 mg/l
	TOTAL SO ₂ : 83 mg/l

ACCOLADES:

GISMONDI ON WINE: 2022 91pts | 2020 92pts

WINE ALIGN: 2023 91pts (gold)



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