

# UNSWORTH

## VINEYARDS

### 2021 CHARDONNAY

This is our third release of this noble grape—originating from a Chardonnay block that was meticulously rehabilitated by Carsten and Kim Mildenstein—and certain to become a mainstay of the Unsworth portfolio. 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.



SKU: 112758 / UPC: 626990258995

VINTAGE	2021
WEATHER	DEGREE DAYS: 1300
	MM PRECIP APRIL 1 - OCT 31: 200
SOIL	SOIL TYPE: Hillbank
	SOIL, MATERIAL & TEXTURE: Marine Silts
VITICULTURE	REGION: Cowichan Valley, Vancouver Island BCVQA
	VINEYARD: Mildenstein Vineyard
	VARIETY: Chardonnay
	CLONE: Unknown
	ROOTSTOCK: Unknown
	SPACING: 4ft x 8ft
	FLOOR MANAGEMENT: Wild covercrop
	ASPECT: East
ELEVATION: 80ft	
TRAINING METHOD: Double cane pruned	
VINIFICATION	HARVEST DATE: Early October
	FRUIT HANDLING: Whole Cluster Pressed
	FERMENTATION: Cultured and ambient yeast in neutral barriques
	MATURATION: Neutral barriques with extended time on fine lees.
	CLOSURE: Natural Cork
CASES PRODUCED: 243	
WINE SPECS	ABV: 12.5%
	PH: 3.25
	TA: 6.79g/l
	RS: 0.29g/l
	FREE SO <sub>2</sub> : 26ppm
	WINEMAKER: Dan Wright