

Petit Milo 2019

A unique grape variety to coastal BC. It ripens while maintaining beautiful cripness and shows flavours and aromas of exotic fruit.

Weather

Degree Days: 1054 **Apr-Oct Rainfall:** 365mm

Soil

Beddis, Fairbridge Type Name: Marine Sediment **Parent Material:**

Sandy and Silty Clay Loam **Texture:**

Viticulture

Vineyard: Isle de Cobre + Wescott

Variety: Petit Milo Clone: N/A **Rootstock:** Riparia Spacing: 4ft / 8ft

Floor Management: Seeded Cover Crop

Apect:

Coordinates: 48 42'18N 123 33'29W

East

Training Method: Double cane

Vinification

Harvest Date: September 29th 2019 Fruit Handling: Whole Cluster Pressed

Cap Management: NA

Fermentation: 15 Days at 18.5C Aging: Stainless Steel

Cases Bottled: 248 Total Kegs: 0

Wine Specs ABV:

12.9% 3.23 pH: 8.6q/l TA: 12g/l RS: 18ppm SO2:



JUNSWORTH-

2019

PETIT MILO

@UnsworthV



@unsworthvineyards



www.unsworthvineyards.com



info@unsworthvineyards.com



(250) 929-2292 ext. 2

\$ 22.52 per bottle

(plus taxes and bottle deposit)

SKU 155952 \ UPC 62699025896