



Auxerrois 2019

What started as a collaboration with Olo Restaurant has become a one off project for our winemaking team to express various vineyard sites and varieites from around Cowichan



Weather	Degree Days:	1054
	Apr-Oct Rainfall:	365mm
Soil	Type Name:	Qualicum
	Parent Material:	Glacial Fluvial
	Texture:	Sorted glacial till
Viticulture	Vineyard:	Zanatta Vineyard
	Variety:	Pinot Auxerrois
	Clone:	N/A
	Rootstock:	Own Rooted
	Spacing:	4ft x 8ft
	Floor Management:	Natural Cover Crop
	Apect:	South
	Coordinates:	48 45'18"N 123 44'49"W
	Training Method:	Double cane
Vinification	Harvest Date:	September 25th
	Fruit Handling:	Whole Cluster Pressed
	Cap Management:	N/A
	Fermentation:	Ambiant Yeast, Neutral Oak
	Aging:	Neutral Oak
	Cases Bottled:	77
	Total Kegs:	0
Wine Specs	ABV:	12.3%
	pH:	3.12
	TA:	5.4g/l
	RS:	1.44g/l
	SO2:	5ppm



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(250) 929-2292 ext. 2

\$ 23.39 per bottle

(plus taxes and bottle deposit)

SKU 76623 \ UPC 626990320371