

UNSWORTH

VINEYARDS

2019 ALLEGRO

Medium bodied white made from exciting Vancouver Island grape varieties Sauvignette and Petit Milo. Notes of grapefruit, green papaya, and white flowers complement its bright mouthfeel and generous length.



SKU: 20137 / UPC: 626990258933

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| VINTAGE | 2019 |
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| WEATHER | DEGREE DAYS: 1054 |
| | MM PRECIP APRIL 1 - OCT 31: 304.7 |

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| SOIL | SOIL TYPE: Fairbridge, Fairbridge & Cowichan |
| | SOIL, MATERIAL & TEXTURE: Marine Silt, Marine Silt |

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| VITICULTURE | REGION: BCVQA Vancouver Island |
| | VINEYARD: Unsworth Vineyard, Wescott Vineyard, Isla de Cobre Vineyard, Wakky Vineyard |
| | VARIETY: Sauvignette (58%), Petit Milo (42%) |
| | CLONE: N/A |
| | ROOTSTOCK: Riparia, 101-14 |
| | SPACING: 3.5ft x 8ft, 3.5ft x 8ft, 4ft x 8ft, 3.5ft x 8ft |
| | FLOOR MANAGEMENT: Seeded Covercrop, Seeded Covercrop, Seeded Covercrop Wild Covercrop |
| | ASPECT: Southeast, East, East, Southeast |
| ELEVATION: 80ft, 10ft - 25ft, 10ft - 30ft, 60ft | |
| TRAINING METHOD: Double cane pruned | |

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| VINIFICATION | HARVEST DATE: Sauvignette: Oct 8th, 15th, 17th Petit Milo: Oct 1st, 3rd |
| | FRUIT HANDLING: Whole Cluster Pressed |
| | FERMENTATION: 100% Stainless Steel |
| | MATURATION: Aged on fine lees in tank for 3 months |
| | CLOSURE: Screw Cap |
| CASES PRODUCED: 1478 | |

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| WINE SPECS | ABV: 12.70% |
| | PH: 3.15 |
| | TA: 8.1g/l |
| | RS: 2.4g/l |
| | SO2: 16.0ppm |
| WINEMAKER: Dan Wright | |