



SKU: 76623 / UPC: 626990320371

2019 AUXERROIS

What started as a collaboration with the former Olo Restaurant in Victoria has become even closer to our hearts as a playful medium for winemaker, Dan Wright, to have fun. Aromas of Gala apple, lemon zest and white flowers on the nose and flavours of pear and notes of melon on the palate.

VINTAGE	2019
WEATHER	DEGREE DAYS: 1054 MM PRECIP APRIL 1 - OCT 31: 304.7
SOIL	SOIL TYPE: Hillbank and Fairbridge SOIL, MATERIAL & TEXTURE: Marine Silts
VITICULTURE	REGION: BCVQA Vancouver Island VINEYARD: Zanatta Vineyard
	VARIETY: Pinot Auxerrois
	CLONE: Unknown ROOTSTOCK: Own Rooted
	SPACING: 4ft x 10ft FLOOR MANAGEMENT: Wild Covercrop
	ASPECT: South East ELEVATION: 0-60 ft
	TRAINING METHOD: Double cane pruned
VINIFICATION	HARVEST DATE: September 29, 2019
	FRUIT HANDLING: Whole Cluster Pressed
	FERMENTATION: Ambient Yeast in neutral barriques MATURATION: Neutral barriques with extended time on fine lees.
	CLOSURE: Amorim Cork CASES PRODUCED: 64
WINE SPECS	ABV: 12.3% PH: 3.12
	TA: 5.4g/l
	RS: 1.44g/l
	SO2: 5ppm WINEMAKER: Dan Wright