



SKU: 303586 / UPC: 626990259008

2019 PINOT NOIR

Bright cherry, violet, and baking spices on the nose give way to a palate full of wild berries and earthy, forest floor notes. Beautiful on its own or paired with salmon, duck, pork, and mushroom dishes.

Andonio dili dibileti	
VINTAGE	2019
WEATHER	DEGREE DAYS: 1054
	MM PRECIP APRIL 1 - OCT 31: 304.7
SOIL	SOIL TYPE: Shawnigan, Fairbridge, Qualicum
	SOIL, MATERIAL & TEXTURE: Marine Silt Loam, Marine Site, Glacial Fluvial Sandy Loam
VITICULTURE	REGION: BCVQA Cowichan Valley
	VINEYARD: Saison Vineyard (76%), Unsworth Vineyard (15%), Zanatta Vineyard (8%)
	VARIETY: Pinot Noir
	CLONE: 115 (22%), 667 (21%), 777 (29%), 828 (19%), unknown (8%)
	ROOTSTOCK: Riparia, 101-14
	SPACING: 3ft x 6ft, 5ft x 7ft, 4ft x 10ft
	FLOOR MANAGEMENT: Clear Cultivated, Seeded Covercrop, Wild Covercrop
	ASPECT: South, Southeast, South
	ELEVATION: 40ft-65ft, 80ft, 60ft
	TRAINING METHOD: Double cane pruned
VINIFICATION	HARVEST DATE: October 22nd, 7th, 8th, 14th, 16th
	FRUIT HANDLING: Destemmed, Whole Berry
	FERMENTATION: 100% Stainless Steel
	MATURATION: Aged in barriques (10% new) for 12 months
	CLOSURE: Amorium cork
	CASES PRODUCED: 866
	ABV: 12.00%
WINE SPECS	PH: 3.69
	TA: 5.4g/l
	RS: 0.15g/l
	SO2: 21.0ppm
	WINEMAKER: Dan Wright