

2020 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.

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VINTAGE	2020
WEATHER	DEGREE DAYS: 1050
	MM PRECIP APRIL 1 - OCT 31: 373.50
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, 3.5ft 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
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: 12.30%
WINE SPECS	PH: 3.65
	TA: 5.70g/l
	RS: 0.20g/1
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SO2: 23ppm

WINEMAKER: Dan Wright



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