

UNSWORTH

VINEYARDS

CHARME DE L'ÎLE ROSÉ

Charme de l'île Rosé is the regional named shared with Vancouver Island & Gulf Island wineries for sparkling wines made in the Charmat Method which represent our local terroir. On the nose are aromas of raspberry and cranberry with a dry palate showing flavours of Rainier cherry leading to a refreshing finish.



SKU: 116693 / UPC: 626990258940

VINTAGE	Non Vintage
WEATHER	DEGREE DAYS: 1054
	MM PRECIP APRIL 1 - OCT 31: 304.7
SOIL	SOIL TYPE: Fairbridge, Hillank, Qualicum, Shawnigan
	SOIL, MATERIAL & TEXTURE: Marine silts and Glacial fluvial sandy loam
VITICULTURE	REGION: BCVQA Vancouver Island
	VINEYARD: Unsworth Vineyard, Saison Vineyard, Zanatta Vineyard, Domaine Jasmine Vineyard, Mildenstein Vineyard, Cherry Point Vineyard
	VARIETY: Pinot Noir dominant
	CLONE: Pinot Noir: 115, 777, 667
	ROOTSTOCK: Riparia, 101-14, 3309
	SPACING: 4ft x 7ft, 3.3ft x 6ft
	FLOOR MANAGEMENT: Seeded covercrop, wild covercrop, clear cultivated
	ASPECT: East + South + SouthEast
ELEVATION: 80ft, 40ft - 64ft, 60ft - 80ft, 80ft, 40ft - 50ft	
TRAINING METHOD: Double cane pruned	
VINIFICATION	HARVEST DATE: October 2-9
	FRUIT HANDLING: Whole cluster Ppressed
	FERMENTATION: Cultured yeast in Stainless Steel using Charmat method
	MATURATION: Stainless Steel
	CLOSURE: Diam Cork
CASES PRODUCED: 900	
WINE SPECS	ABV: 11.50%
	PH: 3.06
	TA: 7.5g/l
	RS: 8.0g/l
	SO2: >10ppm
WINEMAKER: Dan Wright	