

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.

VINTAGE	2019
WEATHER	DEGREE DAYS: 1054 MM PRECIP APRIL 1 - OCT 31: 304.7
SOIL	SOIL TYPE: Fairbridge, Fairbridge & Cowichan
	SOIL, MATERIAL & TEXTURE: Marine Silt, Marine Silt
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
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
	ABV: 12.70%
	PH· 2 15

WINE SPECS	ABV: 12.70%
	PH: 3.15
	TA: 8.1g/l
	RS: 2.4g/1
	SO2: 16.0ppm
	WINEMAKER: Dan Wright



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