

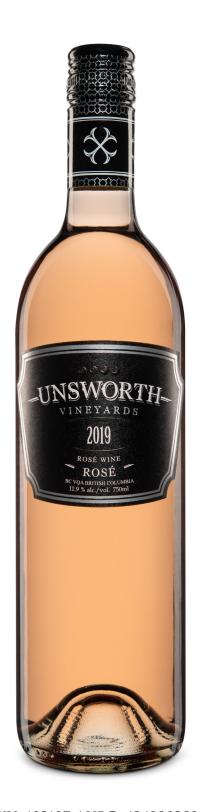


Dry and fruit forward on the palate, Unsworth Rosé is purpose made from 100% Pinot Noir. Aromas of strawberry and raspberry give way to flavours of cranberry and notes of rhubarb.

VINTAGE	2019
WEATHER	DEGREE DAYS: 1054
	MM PRECIP APRIL 1 - OCT 31: 304.7
SOIL	SOIL TYPE: Whatcom, Fairbridge, Cowichan & Fairbridge
	SOIL, MATERIAL & TEXTURE: Eolian Silt, Marine Silt, Marine Silt
VITICULTURE	REGION: VQA British Columbia
	VINEYARD: Damm Vineyard (82%), Unsworth Vineyard (10%), Cherry Point Vineyard (8%)
	VARIETY: Pinot Noir
	CLONE: 777, 667, 115
	ROOTSTOCK: Riparia, 101-14, 3309
	SPACING: 4ft x 8ft, 3.5ft x 8ft, 4ft x 10ft
	FLOOR MANAGEMENT: Wild Covercrop, Seeded Covercrop, Wild Covercrop
	ASPECT: SouthEast, Southeast, Southeast
	ELEVATION: 60ft, 80ft, 40ft
	TRAINING METHOD: Double cane pruned
	HARVEST DATE: October 15th, 16th, 20th

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FRUIT HANDLING: Destemmed, crushed
FERMENTATION: 100% Stainless Steel
MATURATION: Aged in Stainless steel on fine lees for 3 months
CLOSURE: Screw Cap
CASES PRODUCED: 1600

WINE SPECS	ABV: 11.90%
	PH: 3.23
	TA: 6.8g/l
	RS: 3.3g/l
	SO2: 30.0ppm
	WINEMAKER: Dan Wright



SKU: 103107 / UPC: 626990289067