UNSWORTH
VINEYARDS

CHARME DE L'ÎLE

Charme de l'île is the regional named shared with Vancouver Island & Gulf Island wineries for sparkling wines made in the Charmat Method which represents our local terroir. Aromas of lemon curd and grapefruit on the nose lead to a dry palate showing flavours of apple, pear and floral notes

VINTAGE	Non-Vintage
WEATHER	**DEGREE DAYS:** 1054
	MM PRECIP APRIL 1 - OCT 31: 304.7
SOIL	**SOIL TYPE:** Fairbridge, Hillbank, 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 Gris, Pinot Noir, Pinot Auxerrois] 80%-90%, [Amiel, Sauvignette] 10%-20%, Reserve wines >10%
	CLONE: Pinot Gris: 52.53 Pinot Noir: 115 Auxerrois: Unknown Sauvignette: N/A Amiel: N/A
	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 Pressed
	FERMENTATION: Cultured yeast in Stainless Steel using Charmat method
	MATURATION: Stainless Steel
	CLOSURE: Diam Cork
	CASES PRODUCED: 1280
WINE SPECS	**ABV:** 11.50%
	PH: 3.16
	TA: 7.5g/l
	RS: 8.2g/l
	SO2: >10ppm
	WINEMAKER: Dan Wright

SKU: 671289 / UPC: 626990160977

info@unsworthvineyards.com 250.929.2292 (ext. 2) unsworthvineyards.com