

UNSWORTH

VINEYARDS

SPARKLING BRUT

Complementing our island grown Charme de l'île, we produce our Sparkling Brut with the same Charmat Method using grapes from other BC wine regions. This wine is dry with bright citrus and apple aromas and a pleasing mousse.



SKU: 119376 / UPC: 626990289098

VINTAGE	Non-Vintage
WEATHER	DEGREE DAYS: 1333 & 1054 MM PRECIP APRIL 1 - OCT 31: 130.4 & 338.74
SOIL	SOIL TYPE: Unknown + Cowichan, Fairbridge SOIL, MATERIAL & TEXTURE: Unknown & Marine Silts
VITICULTURE	REGION: BCVQA British Columbia VINEYARD: West Kelowna, Cherry Point Vineyard VARIETY: Gamay Noir (49%), Pinot Blanc (26%), Pinot Noir (8%), Reserve wines (17%) CLONE: Unknown ROOTSTOCK: Unknown SPACING: 4ft x 10ft, 4ft x 8ft FLOOR MANAGEMENT: Wild covercrop ASPECT: East + SouthEast ELEVATION: Unknown + 40ft - 50ft TRAINING METHOD: Double cane pruned
VINIFICATION	HARVEST DATE: September 5 - October 9 FRUIT HANDLING: Whole Cluster Pressed FERMENTATION: Cultured yeast in Stainless Steel using Charmat method MATURATION: Stainless Steel CLOSURE: Diam Cork CASES PRODUCED: 880
WINE SPECS	ABV: 11.80% PH: 3.16 TA: 6.9g/l RS: 7.0g/l SO2: >10ppm WINEMAKER: Dan Wright