

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.



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	

SKU: 119376 / UPC: 626990289098