



89 POINTS

16¹/₄ / 20



Unsworth Vineyards Cuvée De L'ile Méthode Traditionelle 2014

Cowichan Valley, Vancouver Island, British Columbia, Canada

Cuvée De L'ile Méthode Traditionelle is the flagship sparkler at Unsworth, and in 2014 is a mix of A 50/40/10 pinot gris, pinot noir, and auxerrois. It's fermented in stainless steel and neutral barrels before undergoing second fermentation in the bottle, where it remains for a minimum of 15 months. The nose is goût Anglais, as the Brits might say, showing some age and the results of barrel ferment. It opens with a nutty, honey tone, creamy lees on the palate, and with a baked apple, dry, citrus finish. There are two grams per litre of residual sugar but you would never know as it surprisingly works. The acidity is racy but not austere, leading to a bone dry finish that leaves you wanting more. Drink now.

TASTED: 31 MAY 2020

TASTED BY:

PRICES: BC 35.00 winery direct, private wine shops

PRODUCER: UNSWORTH VINEYARDS ULC

DISTRIBUTORS: STORIED WINES & SPIRITS
SUMMIT FINE WINES

BLEND: PINOT GRIS - PINOT NOIR

CSPC: 994897

UPC: 626990235286