



89 POINTS

16¼/20



Unsworth Vineyards Cuvée De L'ile Méthode Traditionnelle 2015

Cowichan Valley, Vancouver Island, British Columbia, Canada

In comparison to Charme de L'ile, the Islands' charmat sparkler, this is Unsworth's traditional method sparkler. For 2015, it was a blend of pinot gris, pinot noir and auxerrois from their estate, as well as other vineyards around Cowichan. After fermentation in tank and a stint in neutral barrel, this spent 15 months on lees in bottle before disgorgement with zero dosage. The 50 percent gris comes across in orchard red and yellow apples, apple blossoms, and white peach, while the frisky island marine climate is apparent through ripping green apple acidity. Straw, lemon peel carries through the tight, lightly toasty palate to a snappy finish. Lovely to see a fresh, fruity, serious sparkler from the wine islands. More of this, please, folks.

TASTED: 01 JUNE 2019

TASTED BY: Treve Ring

PRICES: BC 35.00 winery direct, private wine shops

PRODUCER: UNSWORTH VINEYARDS ULC

DISTRIBUTORS: STORIED WINES & SPIRITS
SUMMIT FINE WINES

BLEND: PINOT NOIR - PINOT GRIS - PINOT AUXERROIS

CSPC: 994897

UPC: 626990160915