



#### TASTING NOTES



#### TERROIR



#### SPECS

## Pinot Noir 2018

Vancouver Island's cool-climate gives us wonderful complexity, texture and poise.

Bright Cherries, violets, baking spice and earthy mushroom with velvety tannins. Beautiful on its own or paired with salmon, duck, pork and mushroom dishes.

#### Regional Terroir:

Vancouver Island soils are a complex story of volcanic origins layered with marine sediments and gravel carved and deposited by glaciers. Today, clay-loam soils lay on top of this gravelly base.

Between the 48th and 50th parallel with a strong oceanic influence, grape growing on the islands is marked by its long sunshine hours and cool-climate.

Despite notoriously wet winters, summers are dry and droughts are not infrequent but temperatures typically stay below 30 degrees Celsius.

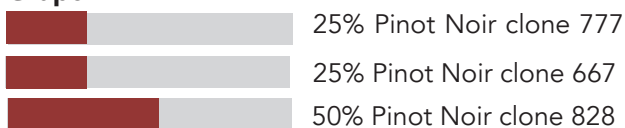
All of the above combine to create one of Canada's most beautiful and unique wine regions.

#### VQA- Vancouver Island

##### Vineyard

100% Saison Vineyards in the North Cowichan Valley. A beautiful south-facing slope, protected from the ocean by an amphitheatre of mountains. At the top of the slope is a deep, sandy, loam and well drained soils. Moving down the slope is shallower, silty, clay and imperfectly drained soil.

#### Grape:



**Vintage:** 2017

**Method:** Tank fermented, French Oak barrel aged 15

**Alcohol:** months  
11.2%

**pH:** 3.53

**Residual Sugar:** 1.8 g/l

**Titrateable Acidity:** 6.8

**Production:** 540 cases

**\$28.17 per bottle**

(plus taxes and bottle deposit)

**S K U 303586 / U P C 626990259008**

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#### ORDER