

UNSWORTH

VINEYARDS

2023 UNSWORTH VINEYARD PINOT GRIS

As our estate vineyards have matured and are yielding high quality fruit we wanted to celebrate the special terroir of our estate, thus deciding to make this single vineyard Pinot Gris. It is dry and bright on the palate with a great breadth of flavour and even more vibrant notes of salinity, ripe citrus and apple.



WINEMAKER:

SEASON	DEGREE DAYS: 1176
	HARVEST DATE: Mid October
VINEYARD	REGION (BC VQA): Cowichan Valley
	SOIL: Marine silty-clay sediments
	VARIETY: Pinot Gris
	CLONES: 52, 53
	DENSITY: 1800 vines/acre
	ASPECT & ELEVATION: East & 80m
VINIFICATION	FRUIT HANDLING: whole cluster pressed
	FERMENTATION: 90% stainless steel, 10% neutral French oak
	MATURATION: 4 months in stainless steel on fine lees
	CLOSURE: Screw cap
TECH INFO	ALCOHOL PERCENTAGE: 12.7%
	pH: 3.09
	TITRITABLE ACIDIDITY: 6.91 g/l
	RESIDUAL SUGAR: 0.39g/l
	FREE SO ₂ : 16 mg/l
	TOTAL SO ₂ : 98 mg/l



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