

UNSWORTH

VINEYARDS



2022 COWICHAN VALLEY PINOT NOIR

With aromas of opulent red fruit, violets, and baking spice on the nose, the palate continues to impress revealing notes of cherries, wild berries and notes of fall forest. Bright mouthfeel and velvety tannins add to the layers of complexity.

SEASON	DEGREE DAYS: 1126
	HARVEST DATE: Mid to late October
VINEYARD	REGION (BC VQA): Cowichan Valley
	VARIETY: Pinot Noir
	CLONES: 115, 667, 777, 828
VINIFICATION	FRUIT HANDLING: whole berry, destemmed
	FERMENTATION: stainless steel
	MATURATION: 15 months in French oak (5% new)
	CLOSURE: Cork
TECH INFO	ALCOHOL PERCENTAGE: 12.1%
	pH: 3.6
	TITRITABLE ACIDITY: 5.75 g/l
	RESIDUAL SUGAR: 0.22 g/l
	FREE SO ₂ : 25 mg/l
	TOTAL SO ₂ : 109 mg/l

WINEMAKER:

ACCOLADES:

GISMONDI ON WINE: 2021 90pts | 2020 92pts | 2019 90pts | 2018 90pts.

WINE ALIGN: 2021 92pts (gold) | 2019 91pts (gold) | 2018 91pts

DECANTER: 2021 95pts (gold) | 2019 91pts (silver)

INTERNATIONAL WINE CHALLENGE: 2020 93pts (silver)



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