



CARAMBOLAGE

Delicious by Nature

At 40 Knots, our wines are Delicious by Nature. This guides us in every step we take in farming, cellar management, crush pad operations, our service to the customer, and our promise to sustainability: Environmentally; Socially; Economically.

Red Wine/Vin Rouge | 750ml | Dry



Malic g/l 0.03
Vessel Ferment bbl

ABV 13.5%
Vessel Aging bbl

RS g/l 5.0
Months Aged 48

pH 3.35
Bottling Date June 06, 2022

TA 7.35
Yeast D254

Ingredients
Grapes

Production
345 Cases

Bottle Shape
Burgundy

Closure/Color
Stelvin, Matte Black

Serving Temp
18°C

Vintage(s): 2018-2021

Demographic Indicator: Estate & Vancouver Island

Varietals: Pinot Noir 30%
Marechal Foch 35%
Castell 35%

Harvest: 2018 - 2021, 24 brix

Soil: 40 Knots Salish Sea: Glacier deposit, sandy gravelly marine over sandy gravelly morainal leading to Schist clay at 12-16' depths. Elevation sloping from 31m to 11m above sea level
Other: Sustainable Farming

Pruning VSP (Vertical Shoot Position): Cane

Farming: Traditional Sustainable Farming methods. No herbicides. No pesticides. Limited irrigation is required in record high-temperature conditions in June.
Other: Sustainable Farming

Weather: 2021 saw the hottest days of history in Comox hitting 38°C on June 27th, but over 40°C in the vineyard with many other sweltering days from June through August. The average sunlight was between 14 and 16 hours during the growing period with an average monthly precipitation of 3.6cm.

Cellar Notes: Destemmed and crushed to the fermentor. Inoculated with D254 followed by gentle punch-downs. Racked to neutral oak to mature and undergo malolactic fermentation. Racked and filtered.

Tasting Notes: Aromatics of blackberry crumble, violet and cedar. The palate gives way to black currant, grape and plum followed by baking spices.

BC Sku 150563 | UPC 626990289920 | CPP 10626990289927

2022	2023	2024-2026	2027-2028	2029	2030
HOLD	DRINK	AT BEST	DRINK	PAST PEAK	RISK