



2021 AUXERROIS

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.



Malic g/l
3.326

Vessel Ferment
SS

ABV
11.3%

Vessel Aging
bbl

RS g/l
3

Months Aged
8

pH
2.95

Bottling Date
June 27, 2022

TA
10.0

Yeast
EC1118

Fining
Bentonite/Cold
Stabilization

Ingredients
Grapes

Production
170 Cases

Bottle Shape
Burgundy

Closure/Color
Stelvin, Matte Black

Serving Temp
8°C

White Wine/Vin Blanc | 750ml | Dry

Demographic Indicator: Estate - Vancouver Island

Varietals: Pinot Auxerrois, 56 Haut-Rhin 100%

Harvest: September 20, 2021, Brix 22.5, pH 3.2

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

Pruning VSP (Vertical Shoot Position): Spur Pruning, single.

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

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: 10-day ferment. De-stemmed & pressed into stainless steel for 48 hours. Racked to oak for fermentation. Inoculated with EC1118. Matured in neutral Burgundy oak.

Tasting Notes: A bright bouquet of apple and orange blossom, followed by fresh pear, lemon, minerality and lychee on the palate.

BC Sku 34570 | UPC 626990289845 | CPP 10626990289842

2022	2023	2024	2025	2026	2027
HOLD	DRINK	AT BEST	DRINK	PAST PEAK	RISK