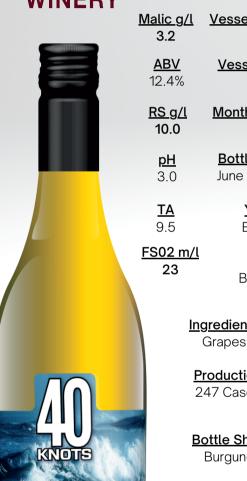




Delicious by Nature

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.

White Wine/Vin Blanc I 750ml I Off-Drv



Vessel Ferment SS **Vessel Aging** SS **Months Aged** 8 **Bottling Date** June 13, 2022 Yeast FC1118

Fining **Bentonite**

<u>Ingredients</u>

Production 247 Cases

Bottle Shape Burgundy

Closure/Color Stelvin, Matte Black

> **Serving Temp 7**°c

Demographic Indicator: Vancouver Island

Varietals: Petite Milo 100%

Harvest: September 22,2021, 22 brix, pH 3.1

Soil:

Other: Sustainable Farming

Pruning VSP (Vertical Shoot Position): Cane, Double

Farming:

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: 24 Hour skin contact. Cold maceration. Pressed to stainless steel. Settled/racked and inoculated using EC1118. Racked & Filtered.

Tasting Notes: Bright aromatic peach, rhubarb and white flowers. Lush stonefruit, ruby red grapefruit and white pepper palate.

BC Sku 34460 I UPC 626990271420 I CPP 10626990271427

2021 2023 2024 2021 2022 2025 **HOLD** DRINK AT BEST DRINK **PAST PEAK RISK**