



2021 OPEN SEAS

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 | 750ml | Off-Dry



<u>Malic g/l</u>	<u>Vessel Ferment</u>
3.2	SS
<u>ABV</u>	<u>Vessel Aging</u>
12.4%	SS
<u>RS g/l</u>	<u>Months Aged</u>
10.0	8
<u>pH</u>	<u>Bottling Date</u>
3.0	June 13, 2022
<u>TA</u>	<u>Yeast</u>
9.5	EC1118
<u>FSO2 m/l</u>	<u>Fining</u>
23	Bentonite

Ingredients

Grapes

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 | UPC 626990271420 | CPP 10626990271427

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