



2021 PINOT NOIR

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 0.12 Vessel Ferment Amphora

ABV 12.7% Vessel Aging Amphora

RS g/l 2.3 Months Aged 12

pH 3.45 Bottling Date May 14, 2022

TA 6.9 Yeast Indigenous

FS02 m/l 26

Ingredients
Grapes

Production
387 Cases

Bottle Shape
Burgundy

Closure/Color
Stelvin, Matte Blk

Serving Temp
16°C

Demographic Indicator: Estate, Vancouver Island

Varietals: Pinot Noir 828 Côté d'Or 100%

Harvest: October 7, 2021, 24.5 brix, 3.4 pH

Pruning VSP (Vertical Shoot Position): Spur, double

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

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: De-stemmed and pressed to stainless steel. Racked to amphora with gentle punch downs and spontaneous fermentation. Aged on lees. Underwent malolactic fermentation. Racked to tank and bottled.

Tasting Notes: Cherry nibs and flint on the nose. Red cranberry and cherry dominates on the palate with silky soft tannins.

BC Sku 21715 | UPC 626990289869 | CPP 10626990289866
AB Sku 817197 | UPC 626990289869 | CPP 20464154506261

2022

2022-2024

2025-2026

2027-2028

2029-2030

2031

HOLD

DRINK

AT BEST

DRINK

PAST PEAK

RISK