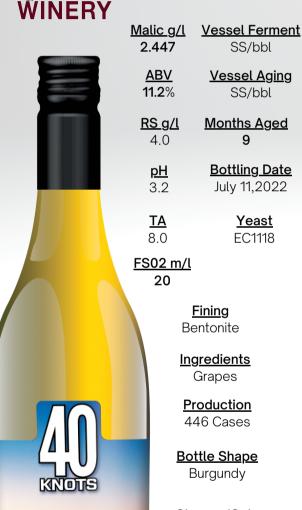




Delicious by Nature

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 Dry



Demographic Indicator: Estate - Vancouver Island

Varietals: Pinot Gris Burgundy 100%

Harvest: September 21, 2021, 22 brix, 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

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: Whole cluster press to the stainless steel tank. Settled and racked Inoculated with FC1118. Racked and filtered to neutral oak to mature for 5 months. 17 Day Ferment

Tasting Notes: Baked apples, melon and wildflowers swirl out of the glass and onto the palate, leaving a lengthy and crisp finish.

Closure/Color Stelvin, Matte Black

> Serving Temp 8°c

BC Sku 34457 I UPC 626990271390 I CPP 10626990271397 AB Sku 817196 I UPC 626990271390 I CPP 20464154506254

2021 2022 2023-2024 2025-2027 **2028-2029** 2030 HOLD DRINK AT BEST DRINK **PAST PEAK RISK**