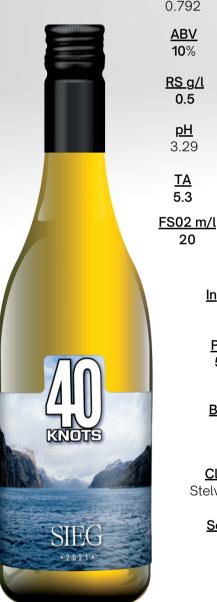




Delicious by Nature

At 40 Knots, our wines are Delicious by Nature. This quides 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



Malic q/l **Vessel Ferment** 0.792 SS ABV Vessel Aging 10% SS RS g/l **Months Aged** 0.5 8 **Bottling Date** Hq May 31,2022 3.29 TA Yeast 5.3 FC1118

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Production 511 Cases

<u>Ingredients</u>

Grapes

Bottle Shape Burgundy

Closure/Color Stelvin, Matte Black

> **Serving Temp** 8°c

Demographic Indicator: Estate - Vancouver Island

Varietals: Siegerrbe AZ7957 Rhineland-Palatinate 100%

Harvest: September 15,2021, 20.5 brix, pH 3.35

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): Cane, Double

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: 16 Day ferment. Press to stainless steel. Settled and racked before inoculating with EC1118, fermented in Stainless steel. Racked and filtered.

Tasting Notes: A clean lychee fruit, florality and honeysuckle bouquet. A vibrant palate filled with grapefruit, white cranberry and fresh grass.

BC Sku 277731 I UPC 626990271413 I CPP 10626990271410

2021 2022 2023 2026 2021 2022-2025 HOLD DRINK AT BEST DRINK PAST PEAK **RISK**