



**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 X-Brut



Vessel Ferment SS

Vessel 2nd Ferment
Bottle

Vessel Aging

Months Aged

Bottling Date

May 30, 2022 On Demand

Yeast FS02 m/l EC1118

> <u>Fining</u> Bentonite

Ingredients
Grapes

Production 356 Cases

Bottle Shape Burgundy

Closure/Color Crown, SS

Serving Temp 4°C Demographic Indicator: Estate, Vancouver Island

Varietals: Pinot Noir 777 Coté d'Or 52% Chardonnay 76 Saône-et-Loire 48%

Harvest: September 25, 2021, 19 brix, 3.0 pH

Pruning VSP (Vertical Shoot Position): Spur

**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:** Traditional Method. Primary fermentation. in stainless steel (EC1118) until dry. Held on lees through cold stabilization. Racked and filtered to secondary fermentation in bottle. Tiraged until June 2023 minimum. Riddled disgorged, dosage with 50ml Pinot Noir. Same vintage year. 2.5 bar pressure.

**Tasting Notes:** 

BC Sku 385906 I UPC 626990271314 I CPP 10626990271311 AB Sku 820884 I UPC 626990271314 I CPP 20626990271318

 2021
 2022-2024
 2025-2028
 2029-2032
 2033-2035
 2036

 HOLD
 DRINK
 AT BEST
 DRINK
 PAST PEAK
 RISK