



2021 UNCLOAKED CHARDONNAY

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 | Dry



Malic g/l 3.3 Vessel Ferment SS

ABV 10.6% Vessel Aging SS/bbl

RS g/l 4.0 Months Aged 10

pH 3.26 Bottling Date August 22, 2022

TA 8.7 Yeast EC1118

FS02 m/l 22

Fining
Bentonite

Ingredients
Grapes

Production
82 Cases

Bottle Shape
Burgundy

Closure/Color
Stelvin, Matte Black

Serving Temp
8°C

Demographic Indicator: Estate - Vancouver Island

Varietals: Chardonnay 76 Saône-et-Loire 100%

Harvest: October 13, 2021, 21 brix, pH 3.26

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 stainless steel. Settled and racked. Inoculated with EC1118, fermented in stainless steel before being racked and filtered into neutral oak to mature for 5 months. 17 day ferment.

Tasting Notes: The bouquet expresses citrus, pear and minerality followed by meyers lemon, quince and nectarine on the palate.

BC Sku 34450 | UPC 626990271383 | CPP 10626990271380

2022	2023	2024-2025	2026	2027-2029	2030
HOLD	DRINK	AT BEST	DRINK	PAST PEAK	RISK