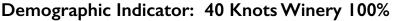


40 KNOTS WINERY 2017 Trie Emily 40 KNOTS VINEYARD & ESTATE WINERY COMOX, BC, CANADA, VANCOUVER ISLAND





Grapes: Pinot Gris - Clone 457 - Burgundy, Alsace

Terroir - Salish Sea: Soils consisting of sandy gravelly marine over sandy gravelly morainal leading to schistic clay at 12-16' depths. Elevation sloping 3° seaward. Hot to moderate day temp, cooling at night from the ocean breeze. Very mild winters, seldom reaching below 0°C.

Farming: VSP (Vertical Shoot Position)/cane pruning (single and double cane). Sustainable farming methods, no synthetics and minimum organic certified products used.

Wine Making: Hand harvested by our Angel Emily and rested for 46 days before basket pressing to release the sweet elixir. While sugars concentrated, I dreamt of the deliciousness that sits before you. Aromas of figs, marmalade and zesty candy lead to a seductive mouthfeel of bright tropical fruits. Whole cluster to drying cabin until Dec 24th. 38.5 prix, basket pressed to tank. 3 month fermentation. Cold stabilized for two months. Bottled late summer of 2017

Tasting Notes: A lush sweetness intertwines with a tight, searing acidity. Sip for a deeper understanding of Emily.

Wine Chemistry:

PH: 3.4 RS: 166 grams TA: 6.2 ALC: 12.7

Production: 55.5 Cases

Distribution: Sku: 87346 UPC: 626990244578

SCC: 10626990244575