

2025

UNICUS

Varietal	Appellation	Vineyard	
Grüner Veltliner (100%)	Okanagan Valley	Margaret's Bench	
Residual Sugar	Titratable Acidity	pH	ALC
2.2 g/L	6.2 g/L	3.4	13.5%

Fermentation Vessels

75% Concrete Egg
25% Stainless Steel

Vintage Conditions

2025 was an early season, with all stages of the vine growth cycle occurring ahead of schedule, from budbreak through to harvest. While Okanagan summers are known for their sunny days and warm temperatures, summer 2025 was of course warm but, with temperatures staying below 40°C—an important factor in preserving the grapes’ aromatic qualities. September was warmer and drier than usual, which accelerated ripening across both white and red varieties. Harvest began in early September with lighter white and rosé wines and concluded at the end of October with the later-ripening Cabernet Sauvignon. Overall, it was a fast-paced and intense harvest, compressed into a relatively short period.

Tasting Notes

Nice shining color. Very fruity nose, with fresh note of white flower, lemon and white pepper balanced with intense minerality. The mouth is complex, it started with a rich volume, still with white peppers and minerality, and a long lasting zesty finish to pump up the freshness. Consume it young for the fruity style or aged to bring up the richness, the minerality and the white peppers.

Food Pairing

Unicus pairs very well with asparagus with parmesan chips, a Sushi party or grilled chicken with chimichurri sauce!