

Estate 2018 Pinot Gris

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Pinot Gris 100% | Cowichan Valley – Blue Grouse Estate

Harvest Date: October 11, 2018 · Brix 21.8 · TA 8.7

Winemaker's Notes

The 2018 growing season was hot and dry, with a cool period and some rain in early September. This slowed ripening and allowed for full phenolic development and mature aromatics. About 15% of the juice was pressed off and placed into one-year old French oak barrels for fermentation, while the balance fermented in stainless steel tanks. Both the wine in barrel and tank, went through spontaneous malolactic fermentation, which has contributed to the wine's richness. The wine will develop further in the bottle and age for 3-5 years.

Profile

Among the oldest Pinot Gris vines in BC, from one of the first vineyards on Vancouver Island, this vintage went through full malolactic fermentation and boasts aromas of butterscotch and vanilla with a medium-long finish and fresh acidity. The wine's depth and body result from its 15% exposure to new oak for 3 months.

Food Pairing

Great with any seafood, in particular fresh local prawns or pancetta-wrapped halibut.

ALC 13.4% — PH 3.1 — TA 7.8 — RS 2.1

BOTTLING DATE April 2019 — PRODUCTION 225 cases

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