

Amphora Collection 2020 Bacchus

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Geographical Indication (GI): Vancouver Island
Sub GI: Cowichan Valley

Bacchus 100% | Cowichan Valley – Blue Grouse Estate
Harvest Date: September 26, 2020 · Brix 20.0 · TA 5.3

Vineyard Notes

Our Bacchus block has a west aspect. It hosts mature vines, that are over 25 years old, as well as some newer vines planted in the last 4 or 5 years, giving us two distinct fruit sets and composition. The grapes are 100% organically farmed using cover crop rotations, minimal irrigation, full leaf stripping and crop thinning to hit peak phenolic ripeness. The Fairbridge soils vary from fractured silt-loam to gravel and sand. The grapes were hand harvested with a yield of 3.70 tonnes per acre.

Winemaker's Notes

Our amphora was entirely hand-made by and fired in the Manetti Gusmano & Figli facility in the Chianti Region of Italy. The abundant presence of Galestro soils in the area are natural Terracotta components and confer the right micro porosity to the amphora, enabling the wine to breathe correctly.

The Bacchus grapes used to make this wine were Estate sourced and field sorted from the oldest plants in the block. The whole cluster bunches went straight into the amphora, where they were foot stomped by the winemaker to ensure the juice rose all the way to the top. After two days of soaking, the uninoculated ferment began. Fermentation lasted about two weeks and spontaneous malolactic fermentation followed. The grapes stayed with the wine for four months until pressing. It was aged for a further four months in the Amphora.

Profile & Food Pairing

These skin fermented Bacchus grapes have added colour, texture, and red wine like qualities to the wine's profile. More time on skins plus the nonintervention winemaking style leads to a wine that has an orange or amber shade. The tannins and long finish will pair well with oven roasted herb chicken or a charcuterie board with Manchego cheese and almonds.

ALC 10.0% — PH 3.5 — TA 6.5 — RS 0.5

BOTTLING DATE June 2021 — PRODUCTION 40 cases

SKU 199302 — UPC 626852013550  VEGAN



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