

# Blue Grouse 2020 Pinot Noir

*Blue Grouse*  
ESTATE WINERY and VINEYARD

## Viticulture and Composition

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

Pinot Noir 100% | Cowichan Valley – Blue Grouse Estate  
Harvest Date: October 15, 2020 – Brix 20.5 • TA 7.2

## Vineyard Notes

Heavily influenced by a glacial fluvial riverbed which passes through the property, the vines grow in Fairbridge soil that varies from fractured silt-loam to gravel and sand. Our Pinot Noir vines were planted between 1992 and 1994. The aspect is south facing on a slope of about 6°C. 100% organically farmed using no/minimal till cover crop rotations, minimal irrigation, full leaf stripping and crop thinning. The 2019 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. The grapes were hand harvested with a yield of 3.5 tons per acre.

## Winemaker's Notes

The source of our Pinot Noir clone remains a mystery. It is masculine with thick skins and deep concentration. To tame this, we whole cluster fermented a portion in terracotta Amphora to achieve a large percentage of carbonic maceration to maintain a fruit forward profile while keeping tannins in check. The ferment in the Amphora was gradual and required two rounds of foot stomping to generate juice. It then fermented slow and steady over three weeks before pressing. We finished the wine in our Amphora, 500 L new French Puncheons and neutral French oak barrel for 12 months before blending. Un-fined and un-filtered, the wine was bottled and further aged for 6 months prior to release.

## Profile & Food Pairing

A sophisticated wine; elegant yet intense, complex on the nose and palate. Flavours of pine mushroom, baking spice and white pepper spiciness with nicely balanced fruit, tannins, and acidity. It is a classic Cowichan Valley Pinot Noir, well suited for pairing with venison, lamb, cassoulet or braised lentils.


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ALC 12.1% — PH 3.6 — TA 5.7 — RS 0.7 — VQA

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BOTTLING DATE June 2022 — PRODUCTION 225 cases

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