

Estate 2021 Bacchus

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

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

Harvest Date: September 24, 2021 – Brix 19.5 · TA 5.8

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 a unique 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 2.45 tonnes per acre.

Winemaker's Notes

The grapes were gently pressed into juice for a long cool fermentation, with extended lees contact, in a stainless-steel tank. The juice was then gently warmed and married with yeast allowing this Bacchus to reach its full potential. No malolactic fermentation occurred.

Profile & Food Pairing

Bacchus, named after the Roman god for harvest, winemaking and wine, is an estate favourite. This wine is savory, herbaceous, and delicate on the palate, with notes of citrus, lime zest, and pear. It pairs beautifully with scallops or chicken with a creamy sauce.

ALC 11.5% — PH 3.1 — TA 7.2 — RS 0.2 — VQA

BOTTLING DATE March 2022 — PRODUCTION 160 cases

SKU 969725 — UPC 626852013642  VEGAN



2182 Lakeside Road, Duncan, BC V9L 6M3

P: 250-743-3834 | info@bluegrouse.ca