

Estate 2018 Paula Sparkling

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

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

Müller-Thurgau 48% | Cowichan Valley – Blue Grouse Estate

Harvest Date: October 3, 2018 – Brix 18.2 · TA 7.5

Ortega 45% | Cowichan Valley – Blue Grouse Estate

Harvest Date: September 26, 2018 – Brix 20.0 · TA 5.5

Pinot Gris 7% | Cowichan Valley – Blue Grouse Estate

Harvest Date: October 11, 2018 – Brix 21.0 · TA 7.3

Vineyard Notes

The grapes selected for our Paula Sparkling come from the oldest block on the vineyard. The blocks hosting these vines have a south-southwest aspect. They are 100% organically farmed using no till cover crop rotations, minimal irrigation, full leaf stripping and crop thinning to hit peak phenolic ripeness. The soils are Fairbridge, which varies from a fractured silt-loam to gravel and sand soil. The rows in this block have the widest spacing on the estate allowing for plenty of sunlight and excellent air flow. The grapes were hand harvested, with yields varying from 2.49 to 4.75 tonnes per acre.

Winemaker's Notes


The Ortega and Müller-Thurgau were harvested specifically for this sparkling, later the Pinot Gris was added to give a bit more structure. The acid and alcohol were on target after assemblage and the flavour profile was as hoped. Following tirage, the wine was aged for 24 months prior to the first disgorgement. No dosage was added, and we would classify our sparkling as Brut.

Profile & Food Pairing

This cuvée is a true representation of what the Blue Grouse Estate can produce. Paula Sparkling, named for the owner's daughter, is a traditional method wine with a non-traditional blend of Müller-Thurgau, Ortega, and Pinot Gris. Versatile and able to enhance many food pairings, light bubbles make way for lively freshness, pink lady apple, candied pecan, apple crumble, and a streak of seashore brininess. Well balanced, and brut in style, this wine pairs well at the beginning of your meal with oysters or cheese and would be a lovely finish to your dinner paired with dessert. A truly unique Bubble.

ALC 12.0% — PH 3.1 — TA 7.2 — RS 0.6 — VQA

BOTTLING DATE September 2021 — PRODUCTION 210 cases

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